Special Issue

Innovative Pasta with High Nutritional and Health Potential

Message from the Guest Editors

Dry pasta is one of the most popular staple foods worldwide due to its convenience in terms of affordability, versatility, long shelf life, as well as sensory and nutritional value. As such, it represents a suitable carrier for health-promoting substances providing specific physiological functions.

This Special Issue deals with the continuum aspects, "from seed to fork", that could have an impact on the nutritional, sensory, and technological aspects of pasta. New raw materials, new functional ingredients, up-cycling of waste materials, in vivo experiments to test the effect of assumption of the supplemented pasta, and innovative packaging systems will also be addressed in this Special Issue. Predictions of pasta quality adopting chemometrics as well as multi-variate and statistical data analysis approaches are welcomed.

This Special Issue aims to provide a fundamental understanding and present the current strategies to improve the technological, nutritional, and sensory properties of pasta.

Guest Editors

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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