

## Special Issue

# Physicochemical and Nutritional Characterization of Bran-Enriched Products

### Message from the Guest Editors

Epidemiological studies have linked the regular consumption of whole grains and cereal fiber to positive effects on health. To capitalize on its favorable nutritional properties, numerous studies have incorporated bran into other products. This negatively affects the structuring processes that are so crucial for achieving the desired shapes and textures of the final products. In addition, bran is typically characterized by higher lipid contents and enzymatic activity than refined flours, potentially shortening the shelf life of bran-enriched products.

This Special Issue seeks novel approaches that allow for the incorporation of bran into a wide range of products while maintaining their sensory and textural properties to the satisfaction of the end-user. Studies using whole grains, compounds isolated from bran or other byproducts from cereal or legume processing are also welcome, and ideally would provide information relevant to ingredient functionality. We invite manuscripts assessing the products' nutritional value, describing novel formulations and products, and assessing strategies to improve on functional and sensory attributes.

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### Guest Editors

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### Deadline for manuscript submissions

closed (25 August 2021)



## Foods

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*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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### Editor-in-Chief

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