

Special Issue

Frontier Research on the Processing Quality of Cereal and Oil Food

Message from the Guest Editors

As is common knowledge, cereals and oils are still main parts of our diet and provide essential nutrients and energy every day. With the progress made in food processing technology, the quality of cereal and oil food has also improved significantly. Behind this is the fact that the major nutrients in grains and oils, including proteins, carbohydrates, lipids, and functional components, experience a variety of physical, chemical, and biological reactions during food processing. Moreover, research in this field also covers multi-scale structural changes in characteristic components, such as component interaction and the formation of key domains, which is essential for the quality enhancement of cereal and oil foods. Based on the increasing consumer demand for nourishing, healthy, and delicious cereal and oil foods, it would be interesting to report the latest research on the application of novel technology in food processing, the multi-scale structural changes of characteristic components in food processing, and the structure–activity mechanisms of food functional components.

Guest Editors

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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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