

Special Issue

Innovative Processing Technologies for Developing Functional Ingredients and Food Products with Health Benefits from Grains II

Message from the Guest Editors

Grains are important staple foods that are consumed globally. The conventional processing technologies used for transforming grains into food products involves mechanical, chemical, and physical transformations that may have a deleterious impact on the content, bioavailability, and activity of bioactive compounds and hence on the health benefits of grains. High hydrostatic pressure (HHP), pulsed electric fields (PEF), ultrasound (US), cold plasma (CP), germination, fermentation, puffing, extrusion, and parboiling exemplify sustainable technologies that are being explored for these purposes. This Special Issue is open to original research and review articles focused on recent advances in application of novel processing technologies aiming to produce more healthful ingredients and foodstuffs from commonly produced or underutilized cereals, pseudocereals, and legumes. We encourage authors to submit research articles providing new insights on the influence of processing technologies on the content, composition, bioavailability, bioactivity, and health-promoting properties of grains and derived ingredients/foodstuffs.

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Deadline for manuscript submissions

closed (30 May 2023)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/102046

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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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