

Special Issue

Wholegrain Processing for Nutritional and Technological Quality

Message from the Guest Editor

The consumption of whole grains and wholegrain products is increasing worldwide thanks to their acknowledged role in the promotion of good human health. In fact, there is growing scientific evidence that a diet rich in whole grains coming from cereals, pseudocereals, legumes, etc. reduces a number of health risks.

With this Special Issue we aim to attract excellent scientific papers from recognized researchers and experts worldwide which might help colleagues in academia as well as food industry operators and consumers to understand the quality of wholegrain products and provide information on how to improve their nutritional profile and organoleptic characteristics by means of traditional and innovative processing conditions (i.e., decortication, sprouting, milling, product development), covering a wide range of raw materials and products such as flours, bread and bakery products, breakfast cereals, biscuits, pasta and noodles, etc. There is also presently a great need for data on wholegrain foods in order to set quality standards and help draft food legislation on wholegrain products, which are somewhat new in the food industry.

Guest Editor

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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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