

Special Issue

Cereals and Cereal-Based Foods: Nutritional, Phytochemical Characterization and Processing Technologies

Message from the Guest Editors

Cereals are an important source of energy and of compounds with nutritional and healthy properties. Other than conventional milling methods, primary processing, such as debranning/pearling, micronization and dry fractionation by air classification, will be applied to produce better-quality and safety flours or to select highly nutritious and/or healthy fractions to be used as natural ingredients in food formulation. The optimization of secondary processing, mainly fermentation, baking, extrusion, extrusion cooking, drying and puffing, used to transform cereals into edible products is a further important aspect to be investigated as the level of nutritional and bioactive components can be positively influenced by suitable procedures. To provide an overview for the development of nutritionally rich and healthy cereal-based foods with satisfactory sensory properties, we invite you to provide contributions for a Special Issue on “Cereals and Cereal-Based Foods: Nutritional, Phytochemical Characterization and Processing Technologies”.

Guest Editors

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Deadline for manuscript submissions

5 February 2025



Foods

an Open Access Journal
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Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



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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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