Special Issue

Effects of Functional Components in Cereals or Natural Products on Human Function

Message from the Guest Editors

While cereals and their related components, which contain numerous nutritional benefits, are consumed by more than half of the world's population, natural products are widely used as alternative medicine for their disease-modifying efficacy. Well-known cereals. natural products and their components including starch, oils, fatty acids, proteins, vitamins, minerals, and micronutrients are widely recognized for their potential benefits in improving human functions. However, there is scarce experimental evidence on the role of cereals and natural products in the progression of human diseases, which merits further research and valueadded development. This Special Issue aims to highlight the mechanisms of functional components in cereals and natural products in regulating intestinal immune, microbial homeostasis and other biological processes. It will also underscore research on intestinal microecology and the development of nutritional functional foods to open up the possibility for exploiting the health-beneficial characteristics of these tremendously important and underutilized cereals and natural products.

Guest Editors

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Deadline for manuscript submissions

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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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