Special Issue

Cereal Processing and Quality Control Technology

Message from the Guest Editors

Cereal-based foods are staples of human nutrition, representing a primary source of energy. Traditional and innovative processing methods (milling, pearling, parboiling, malting, etc.) are implemented to change the chemical, physical, and food safety characteristics of the final product. Moreover, the growing demand for innovative cereal products incorporating under-utilized resources and new processing methods presents technological challenges, which also affect nutritional and sensory properties, as well as food safety. To ensure the safety and nutritional quality of both raw materials and processed cereal food products, it is essential to develop new and advanced quality control methods to be used during the production or development of new cereal-based foods. This Special Issue of *Foods* will explore topics relevant to cereal processing technology and quality control assessment. Articles evaluating the sustainability implications (environmental, economic, and social impacts or benefits) of implementing such technologies and innovations are encouraged. Original research articles, reviews, and theoretical and experimental research articles are also welcome.

Guest Editors

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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.

Editor-in-Chief

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