

Special Issue

Fortified Cereal-Based Foodstuffs: Technological, Sensory, and Nutritional Properties

Message from the Guest Editors

The Agenda 2030 of the United Nations aimed to improve well-being, sustainable lifestyle, and waste restraint. In addition, consumer demand for healthful products with beneficial impacts on human nutrition is growing. In this contest, the fortification, allowing the inclusion of bioactive compounds in foods, could meet consumers' needs and, at the same time, enhance the nutritional and healthy properties of foodstuffs. The cereal-based products, which are the world's basic sources of nourishment, could be excellent carriers of beneficial compounds such as fiber, phytochemicals, protein, fatty acids, vitamins, and minerals. The fortification of products derived from cereals drives food researchers and producers to develop new and healthier formulations. In the frame of the circular economy, the utilization of agro-industrial by-products with high added value is also encouraged. This Special Issue focuses on contributions studying the development of the fortification of cereal-based foodstuffs to improve their nutritional, sensory, and technological properties. The Special Issue includes both conventional and gluten-free cereal products.

Guest Editors

Dr. Barbara Simonato

Department of Biotechnology, University of Verona, Verona, Italy

Dr. Roberta Tolve

Department of Biotechnology, University of Verona, Verona, Italy

Deadline for manuscript submissions

closed (30 September 2022)



Foods

an Open Access Journal
by MDPI

Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



mdpi.com/si/91571

Foods

MDPI, Grosspeteranlage 5

4052 Basel, Switzerland

Tel: +41 61 683 77 34

foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA
2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.5 days after submission; acceptance to publication is undertaken in 2.5 days (median values for papers published in this journal in the second half of 2024).