Special Issue

Exploiting the Rice Germplasm for Health-Promoting and Value-Added Foods

Message from the Guest Editors

The majority of rice consumed is white rice, which is not nutritionally dense. Whole grain brown, red, purple, and black rice is superior to white rice since most nutrients are retained in the germ and bran. Rice bran also contains high amounts of fiber and bioactive phytochemicals. *Oryza sativa* was the first crop plant to be fully sequenced; it has over 3000 re-sequenced varieties and the largest single-species publicly available germplasm collection in the world. This immense genetic diversity lends to numerous varieties with different morphological, physical, and physichochemical characteristics and associated value-added food applications. Other rice types (e.g., *Oryza glaberrima*) also have unique and underutilized bran components worthy of value-added development. Within this Special Issue, the goal is to highlight genetic approaches and/or value-added mechanisms currently being explored, including agricultural practices, climate change considerations, and processing, to open up the possibility for exploiting the endogenous health-beneficial characteristics of the tremendously important and underutilized whole brown, red, purple, and black rice crops.

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Deadline for manuscript submissions

closed (31 May 2023)

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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