

## Special Issue

# Frontier Research on the Processing Quality of Cereal and Oil Food

### Message from the Guest Editors

As is common knowledge, cereals and oils are still main parts of our diet and provide essential nutrients and energy every day. With the progress made in food processing technology, the quality of cereal and oil food has also improved significantly. Behind this is the fact that the major nutrients in grains and oils, including proteins, carbohydrates, lipids, and functional components, experience a variety of physical, chemical, and biological reactions during food processing. Moreover, research in this field also covers multi-scale structural changes in characteristic components, such as component interaction and the formation of key domains, which is essential for the quality enhancement of cereal and oil foods. Based on the increasing consumer demand for nourishing, healthy, and delicious cereal and oil foods, it would be interesting to report the latest research on the application of novel technology in food processing, the multi-scale structural changes of characteristic components in food processing, and the structure–activity mechanisms of food functional components.

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### Deadline for manuscript submissions

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### Editor-in-Chief

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