







an Open Access Journal by MDPI

Physicochemical and Nutritional Characterization of Cereal Products and Pseudocereal Products and By-Products

Guest Editors:

Dr. Federica Pasini

Department of Agricultural and Food Sciences of the University of Bologna, Bologna, Italy

Prof. Dr. Ana María Gomez-Caravaca

Department of Analytical Chemistry, Faculty of Sciences, University of Granada, Avd. Fuentenueva s/n, 18071 Granada, Spain

Deadline for manuscript submissions:

closed (5 January 2024)

Message from the Guest Editors

Dear Colleagues,

Cereal grains are currently a major component of human and animal diets worldwide. Cereal and cereal-based food products are significant contributors of protein, fat, energy, and micronutrients, and their composition therefore decisively affects human health. Moreover, several studies have shown that cereal grains are a source of bioactive compounds, including tocopherols, phenolic acids, dietary fiber, and phytosterols, which have been proven to contribute in reducing the risk of many chronic diseases. For these reasons, strategies and processing technologies aimed at modifying cereal constituents and improving functional attributes and stability are important in determining the effect of cereal-based foods on humans when consumed in their diet.

Against this background, this Special Issue of Foods will cover a selection of recent research topics and current review articles related to new information or structural modification in the cereal composition due to different processing and techniques, and release of biologically active compounds in cereal products and their effects on human health in addition to the revalorization of high-value cereal byproducts.













an Open Access Journal by MDPI

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

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.

Author Benefits

Open Access: free for readers, with article processing charges (APC) paid by authors or their institutions.

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

Journal Rank: JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

Contact Us