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## Current Strategies to Improve the Nutritional and Physical Quality of Baked Goods

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submissions:

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### Message from the Guest Editors

This Special Issue seeks to provide a fundamental understanding and novel strategies to improve the nutritional properties of baked goods, including a decrease in starch bioaccessibility, sugar reduction, increase in fiber and/or protein content, mineral fortification and the improvement of phytochemical bioactivity, among others. This Special Issue will also cover studies on the physical and sensory improvements of baked goods that may provide a mechanistic understanding to minimize the loss of quality after the incorporation of nutritional-improving ingredients, such as edible by-products, proteins or fibers. Last, but not least, studies focused on the reduction of additives (clean label) or fat and on the use of sourdough to improve the sensory properties of baked goods will also be welcome.

Dr. Mario Martinez Martinez

Prof. Manuel Gomez

Guest Editors



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**Special** Issue



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## Message from the Editor-in-Chief

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