



Cereal-Based Foods

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Message from the Guest Editors

Leavening of bread and sourdough production are fermentation processes as well as the fermentation of yogurt and cheese. The benefits are seen in an improved food security by adding defined microorganisms to raw food material and the reduction of anti-nutritional factors. Food spoilage organisms are not able to grow in alcoholic or acidic environments that are created by adding desired microorganisms. Fermentation processes improve the nutritional values of the produced fermented foods regarding vitamins and digestibility. One of the most common and well-known fermented food around Europe is bread. However, every country has its own special foods, which are based on cereal fermentation. The fermented cereals vary from wheat to maize and oat to rice. During the fermentation processes structural and sensorial changes take place. Within this special issue various application of fermentation aspects for cereal based foods will be discussed, from advanced process measurements, process modelling to process optimization as well as improving the nutrition value of the final product.





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Message from the Editor-in-Chief

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