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Legumes and Cereals: Physicochemical Characterization, Technical Innovation and Nutritional Challenges

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Message from the Guest Editors

Legumes and cereals are rich in proteins and widely consumed around the world. They constitute a valuable carbohydrates, of proteins, source vitamins. phytochemicals and bioactive compounds. Consumer demand for healthful products with beneficial impacts on human nutrition is growing. The intake of legumes and cereals could meet consumers' needs and, at the same time, create the tremendous beneficial effects on human. such as improve the gut microbiota. These beneficial effects have created a growing scientific interest in the role of legume and cereal-enriched foods on the promotion of human health. The special issue focuses on papers advancing original research and review papers at the interface between physicochemical characterization and nutritional challenges of grain products and other aspects such as technical innovation













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Message from the Editor-in-Chief

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