



foods



an Open Access Journal by MDPI

Sustainability, Safety, Health Claims and Authenticity: Pathways for Improving Sensory Quality, Physiological Function, and Utilization of Rice

Guest Editors:

Prof. Dr. Ken'ichi Ohtsubo

Dr. Carla Brites

Prof. Dr. Cristina M. Rosell

Deadline for manuscript
submissions:

closed (30 April 2024)

Message from the Guest Editors

Dear Colleagues,

More than half of the world's population live on rice grains, mainly consumed as table rice, but they can be processed by grinding, fermenting, sprouting, and, ultimately, physical and chemical processes. And heavy metals, contamination with toxic microorganisms, and toxic chemicals must not be detected in rice grains and rice-based products.

The sensory quality of rice is also of greater importance to the consumers than ever before. Evaluations of rice palatability from different cultivars are performed via sensory testing, physicochemical measurements, and other authenticity tools for certifying premium brands.

Scientific reports on the biofunctional effects of bioactive substances for maintaining a long and healthy life are increasing year by year, and health-food claims have been adopted.

In addition to traditional rice products, novel rice products have been developed using various new processing technologies.

We hope that this Special Issue in terms of the novel information it provides on rice science and technology, helping us all to lead happy and healthy lives.



mdpi.com/si/132345

Special Issue

Dr. Carla Brites



foods

Indexed in:
PubMed

CITESCORE
7.4

IMPACT
FACTOR
4.7

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

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 and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

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.

Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/foods
foods@mdpi.com
[X@Foods_MDPI](https://twitter.com/Foods_MDPI)