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# Cereal and Cereal Products: Processing, Storage, Conservation, Safety, Sensory and Nutrition Properties

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## **Message from the Guest Editors**

Cereal grains are distinguished for being outstanding sources of dietary energy and protein. Maintaining the quality of cereals throughout the production chain is essential to ensure food safety. Cereal grains and their products are highly susceptible to pest attacks, including insects and fungi. In this context, it is imperative to develop techniques that help maintain the quality and safety of cereals and cereal products. Recognizing the importance of preserving the quality of stored cereals and cereal products, from both nutritional and sensory perspectives, this Special Issue of Foods will focus on this area of research, focusing on, but not limited to, the following topics:

Innovative Storage and Preservation Methods for Enhancing the Shelf Life of Cereal Grains

The Role of Packaging in the Safety and Sensory Quality of Cereal Products

Assessment and Management of Mycotoxin Contamination in Cereals

Nutritional Enhancements and Fortification of Cereal Products

Sensory Evaluation and Consumer Acceptance of Cereal Products

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**Guest Editors** 





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## **Message from the Editor-in-Chief**

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