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# The Effects of Processing Technologies on the Quality of Cereal By-Products

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# **Message from the Guest Editors**

Dear Colleagues,

This Special Issue on "The Effects of Processing Technologies on the Quality of Cereal By-Products" aims to discuss the advancements, challenges, and innovations in processing technologies for improving the quality of cereal by-products. We welcome original research articles. reviews, and studies that explore novel processing techniques, quality-improvement strategies, by-products. nutritional enhancements for cereal Specifically, we are interested in contributions focusing on the efficient extraction, separation, and maintenance of active compounds such as polyphenols, polysaccharides, peptides, and vitamins. Additionally, studies elucidating stabilizing techniques for these active components and their structure-activity relationships (SAR) are encouraged. By addressing these topics, this Special Issue aims to offer insights into the optimization of processing methods to yield high-quality, nutritious cereal by-products. This initiative aims to drive advancements in the food industry, foster innovation, and promote sustainable practices in the processing of cereal by-products.







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## Message from the Editor-in-Chief

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