



*foods*



an Open Access Journal by MDPI

## Effects of Innovative Ingredients and Processing on Bakery Products and Pasta Quality

Guest Editors:

### **Dr. Carola Cappa**

Department of Food Science and Human Nutrition, Michigan State University, East Lansing, MI 48824, USA

### **Dr. Yongfeng Ai**

Department of Food and Bioproduct Sciences, University of Saskatchewan, Saskatoon, SK, Canada

Deadline for manuscript submissions:

**closed (31 January 2023)**

### **Message from the Guest Editors**

Dear Colleagues,

Bakery products and pasta are extensively consumed worldwide due to their convenience in terms of affordability and versatility. However, due to consumers' diet restrictions (e.g., celiac disease and other allergic reactions to gluten) and lifestyles (e.g., the growing demand for plant-based products), alternative ingredients are needed today. In order to achieve the quality standards of traditional bakery products and pasta, new ingredients and processing strategies need to be extensively investigated. Legumes, nuts, and fruits have interesting technological and nutritional properties that can help to design new foods characterized by high quality and consumers' acceptance. Processing aimed at modulating the starch and protein organization and powder particle size will be of interest and importance as well.

This Special Issue is dedicated to contributions aimed at developing new ingredients and novel processing strategies to improve the technological, nutritional, and sensory properties of bakery products and pasta. The Issue is open to both gluten-containing and gluten-free products with a special interest in plant-based products.



[mdpi.com/si/103985](https://mdpi.com/si/103985)

# Special Issue



*foods*



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

## 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.

## 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))

## Contact Us

---

*Foods* Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
[X@Foods\\_MDPI](https://www.instagram.com/Foods_MDPI)