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Grain-Based Products: Innovative Processing Technologies and Quality

Guest Editor:

Prof. Dr. Xiaona Guo

School of Food Science and Technology, Jiangnan University, 1800 Lihu Avenue, Wuxi 214122, China

Deadline for manuscript submissions:

closed (20 December 2022)

Message from the Guest Editor

Dear Colleagues,

Grain-based products play an important role in our diet and provide carbohydrates, proteins, lipids, micronutrients (vitamins and minerals). and phytochemicals (phenolic compounds) for both children and adults. Wheat, maize, and rice are the major food grains. Oat, sorghum, millet, and barley are minor crops with food uses. The food industry is becoming increasingly competitive and needs to develop high-quality food products. It is important to explore novel technologies to produce grain-based foods with potential health benefits. The goal of grain-based product processing is to enhance health aspects, nutrition, flavour and taste, preservation, stabilization, and security of food as well as to ensure more diversity in the acceptability and preference of consumers. We invite submissions to this Special Issue that are focused on the aspects of innovative processing technologies that can be used for grain-based products and their effects on improving the quality of grain-based foods, including textural and sensory properties, nutrition, structural components, and shelf life.













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Prof. Dr. Arun K. Bhunia

Department of Food Science, Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

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