

Special Issue

Cereal: Chemistry and Green Processing Technology

Message from the Guest Editors

Cereals are the main raw materials in human food. Technological transformation processes are necessary to facilitate the consumption of these grains and ensure safe food. However, clean technologies, without the use of chemical reagents, are highlighted, including both traditional technologies such as conventional and thermoplastic extrusion, germination, fermentation and microwaves and emerging technologies such as cold plasma, ozone, high pressure, infrared, extraction by supercritical fluid, and ultrasound, among others. Attention must mainly be given to the composition, stability, bioavailability and bioaccessibility of nutrients so that the final product is safe for the consumer but meets sensory requirements. Emerging and nature-friendly technologies can perform satisfactorily in the decontamination of grains, preventing the development of deteriorating fungi or those that produce toxic metabolites, such as mycotoxins. In addition, these technologies can also be applied in biodegradable, oxo-biodegradable, active, and intelligent packaging, improving mechanical characteristics and favoring functional properties.

Guest Editors

Prof. Dr. Marcio Schmiele

Institute of Science and Technology, Federal University of Jequitinhonha and Mucuri Valleys, Diamantina, MG, Brazil

Prof. Dr. Maria Clerici

Department of Food Science and Nutrition, Faculty of Food Engineering, University of Campinas, Campinas, SP, Brazil

Deadline for manuscript submissions

closed (1 February 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/150710

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



About the Journal

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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

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))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).