

Special Issue

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

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

Guest Editors

Dr. Ernandes Rodrigues de Alencar

Dr. Livia De Lacerda De Oliveira

Dr. Leda R. A. Faroni

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

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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

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

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