

## Special Issue

# Improving the Quality of Bakery Products

### Message from the Guest Editors

Baked products are essential commodities that are consumed worldwide owing to their pleasant flavor, health benefits, and availability.

Different aspects related to the quality of baked foods, such as their ingredients, processing parameters, and storage conditions, should be carefully evaluated to avoid loss of shelf-life, which is generally driven by physicochemical (water migration, lipid oxidation, staling, etc...) and microbiological (mold spoilage) deterioration. In addition, attempts have been made to reduce the levels of fats and carbohydrates in baked products as well as to produce functional baked foods fortified with probiotics, minerals, vitamins, antioxidants, and prebiotics.

This Special Issue of *Foods* will focus on possible strategies for improving organoleptic, nutritional, functional, and/or commercial attributes of bakery products. In particular, the following areas are of interest: (i) formulation enhancement and additive incorporation; (ii) production process advances; and (iii) storage condition optimization and innovative packaging solutions.

---

### Guest Editors

Dr. Donatella Restuccia

Dr. Francesca Aiello

Dr. Gabriele Carullo

---

### Deadline for manuscript submissions

closed (20 February 2022)



## Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/58759](https://mdpi.com/si/58759)

*Foods*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto: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).