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# Grain Foods Processing and Nutrition: Cereal, Wheat, Noodles, and Other Gluten Products

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## **Message from the Guest Editors**

Dear Colleagues,

Cereal products are the basis of a well-balanced human diet. They are an excellent source of complex carbohydrates, including starch and dietary fiber, but also contain proteins, vitamins, minerals, and phytochemicals with targeted beneficial effects on the human body. Grain conditions and processing affects storage the physicochemical properties, safety, and nutritional quality of cereal-based foods. Therefore, this Special Issue on "Grain Foods Processing and Nutrition: Cereal, Wheat, Noodles, and Other Gluten Products" will present recent developments in cereal technology. You are cordially invited to submit review articles and original research papers focused on:

- Stored of cereal grains;
- Milling innovations and impact on product quality;
- Advances in cereal processing;
- Development of new cereal-based products;
- Safety and functional aspects of cereal-based foods;
- Fortified and reformulated of cereal products;
- Nutritional properties of grains and products;
- Phytonutrients in cereals foods;
- Functional properties of grains and products.



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## **Editor-in-Chief**

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#### **Message from the Editor-in-Chief**

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