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Better Design for Formulation Optimization of Grain Foods

Guest Editors:

Dr. Yaqin Wang

Dr. Zhen Yang

Dr. Meng Jiang

Dr. Chenguang Zhou

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Message from the Guest Editors

Grain-based foods are made from various cereal grains. The grain-based food industry is currently under mounting pressure to innovate and produce products that incorporate healthier components, such as whole grains and dietary fiber, while reducing the presence of less-healthy elements like fats, sugars, and salt. A diet rich in whole grains and fiber has been increasingly recognized as a protective measure against the development of diet-related ailments such as cardiovascular disease, obesity, and type 2 diabetes.

This Special Issue of *Foods* will cover recent studies carried out on the formulation optimization of grain foods. The studies may focus on understanding the physical and chemical properties of cereal grains, selecting grain types or mixtures to optimize end-product nutrition and health benefits, customizing grain-based product's appearance and texture, partially substituting refined flour with whole grains or cereal side streams, using bioprocessing method to deliver clean-label grain foods, developing innovative whole-grain products, and grain foods reformulation with lower salt, sugar, and fat contents.



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Special Issue



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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science,
Purdue University, West
Lafayette, IN, USA

2. Department of Comparative
Pathobiology (Courtesy), Purdue
University, West Lafayette, IN,
USA

Message from the Editor-in-Chief

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Contact Us

Foods Editorial Office
MDPI, St. Alban-Anlage 66
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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