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## Nutritional Components of Wheat Based Food: Composition, Properties and Uses

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submissions:  
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### Message from the Guest Editors

Wheats and their main end-use products are staple foods and contribute substantially to nutrient intake. The composition of yellow wheat grains typically consists of over 70–75% of carbohydrates, for 10–14% of proteins and for 2–4% of lipids. Whole grains are also source of dietary fiber, minerals, vitamins, and phenolic compounds. In addition to the genetic variability, environmental conditions and stresses, agronomical practices, post-harvest processing technologies can have an effect on nutritional composition, concerning primary and secondary metabolism, and on properties of end products, extending consumer's acceptance. Innovative food processing technologies were recently applied to preserve beneficial compounds and develop healthy and nutritionally superior foods, also based on the principles of the circular economy.

To provide an overview about nutritional aspects of wheat-based foods we invite you to provide contributions for a special issue on “**Nutritional Components of Wheat Based Food: Composition, Properties and Uses**”.



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# Special Issue



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## Message from the Editor-in-Chief

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