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## Barley and Oats: Chemistry, Health Benefits, Processing and Utilizations

Guest Editor:

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Potato Germplasm Research Unit

Deadline for manuscript  
submissions:

**closed (31 January 2022)**

### Message from the Guest Editor

Barley and oats have been domesticated since ancient times. At present, they are not widely used as human food. However, researchers around the world are increasingly interested in exploring the two grains. This renewed interest is driven by their unique composition, the cholesterol-lowering effect of beta-glucan, and the public awareness of general wellness for multi-grain diets. One major strategy for expanding food utilization of the two grains is to fractionate them into protein concentrates, beta-glucan concentrates, starch, etc. This special issue covers broad aspects relating to barley and oats, with respect to characterization of components and bioactive compounds, nutritional values, health benefits, analytical methodology, and effects of processing. It also covers quality improvement by genetic modifications and advanced processing, product features and applications, and effects of malting barley on beer-making. Up-to-date reviews on barley or oats are also welcome.



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# Special Issue



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## Message from the Editor-in-Chief

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