

Unconventional Ingredients for Innovative Cereal-Based Products

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Message from the Guest Editors

Cereal-based products are the main staple foods of many areas of the world. In recent years, consumers have become increasingly health- and wellness-conscious and now expect to find a large selection of high-quality food products on the market. This constantly evolving way of perceiving food has led to a growing demand for functional products, which are becoming highly appreciated especially for their high nutraceutical content and their direct contribution in preventing nutrition-related diseases. Therefore, the enrichment of cereal-based products with unconventional natural ingredients able to improve their technological, nutritional, and health-related beneficial properties is a growing practice. Moreover, the reuse of food byproducts as potential functional ingredients could represent another interesting strategy to be applied.

This Special Issue aims to explore the use of unconventional natural ingredients to improve the nutritional and rheological properties of cereal-based products.





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Message from the Editor-in-Chief

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