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Current Strategies to Improve the Nutritional and Physical Quality of Baked Goods

Guest Editors:

Dr. Mario M. Martinez

Department of Food Science,
iFOOD Multidisciplinary Center,
Aarhus University, Agro Food
Park 48, 8200 Aarhus N, Denmark

Prof. Dr. Manuel Gomez

Food Technology Area,
Department of Agroforestry
Engineering, University of
Valladolid, 50 Avda. Madrid,
34071 Palencia, Spain

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Message from the Guest Editors

This Special Issue seeks to provide a fundamental understanding and novel strategies to improve the nutritional properties of baked goods, including a decrease in starch bioaccessibility, sugar reduction, increase in fiber and/or protein content, mineral fortification and the improvement of phytochemical bioactivity, among others. This Special Issue will also cover studies on the physical and sensory improvements of baked goods that may provide a mechanistic understanding to minimize the loss of quality after the incorporation of nutritional-improving ingredients, such as edible by-products, proteins or fibers. Last, but not least, studies focused on the reduction of additives (clean label) or fat and on the use of sourdough to improve the sensory properties of baked goods will also be welcome.

Dr. Mario Martinez Martinez

Prof. Manuel Gomez

Guest Editors



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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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