





Special Issue Reprint

# **Trends in Grain Processing for Food Industry**

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Trends in grain processing for the food industry have evolved significantly in recent years, driven by changes in consumer preferences, health considerations, and technological advancements. This Special Issue explores the increasing consumer demand for grain-based products due to their nutritional value and economic benefits. Different grains, such as wheat and buckwheat, are used to produce flour for various industries, including bakery, pasta, and beer production. The Special Issue discusses the impact of different ingredients, such as essential oils and sea buckthorn, on the rheological properties of dough and bread quality. It also examines the role of sourdough in improving bread volume, elasticity, and sensory characteristics. This Special Issue highlights the increasing importance of food products for managing health conditions like diabetes and gluten intolerance. Specific attention is given to the development of gluten-free and low-glycemic bakery products, as well as innovations in grain processing to improve the nutritional value of food products. Furthermore, various studies on non-gluten products, such as those using baobab and buckwheat flour, are discussed for their nutritional benefits. This Special Issue also presents different studies by emphasizing advancements in grain processing, driven by biotechnological progress and the need for continued research to enhance the nutritional value of food products.





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