

Special Issue on
**Quality of Gluten-Free Products:
Nutritional, Technological, and Functional
Aspects**

CALL FOR PAPERS

Wheat, barley, and rye are the cereals most extensively grown and applied in food production. However, a substantial part of the world's population must avoid gluten-containing cereals because of gluten sensitivity. Strict and life-long gluten-free diet is the only known therapy for coeliac disease and a recommended method of treatment for a wide spectrum of gluten-related disorders. Recently, the gluten-free market is one of the most dynamically growing branches of the food industry. Despite the considerable advances in the development of gluten-free products (GFPs), many commercially available cereal-based GFPs provide lower level of nutrients (proteins, vitamins, and minerals) and are characterized by inferior sensory quality compared with their conventional counterparts. To meet the growing demands of consumers of gluten-free food, continuous research being aimed at improvement of the technological, nutritional, and functional quality of GFPs is needed.

This special issue aims to provide a complete exploration of the scientific principles related to improvement of technological properties, nutritional value, and sensory quality of gluten-free products, in particular cereal-based products. It also describes their physical and chemical characteristics and explains how these properties influence functional and health-related features of the final products. We would like to invite authors to submit both original research papers as well as review articles related to studies on characteristics of gluten-free products in technological, nutritional, and functional aspect.

Potential topics include but are not limited to the following:

- ▶ General approaches to improve quality of gluten-free cereal-based products
- ▶ Enhancement of nutritional value of gluten-free foods by the application of alternative nutrient-dense ingredients
- ▶ Application of naturally gluten-free pseudocereals, grains, fruits, vegetables, and nuts for developing healthier GFPs
- ▶ Gluten-free products of improved technological properties: appearance, structure, texture, and shelf-life
- ▶ Application of clean label strategy in gluten-free cereal products development
- ▶ Consumers' perspective concerning sensory quality and acceptability of novel GFPs
- ▶ Bioactive compounds as innovative ingredients of gluten-free products
- ▶ Development of functional gluten-free cereal products and their physiological, health-related, and nutritional implications

Authors can submit their manuscripts through the Manuscript Tracking System at <https://mts.hindawi.com/submit/journals/jfq/qgcp/>.

Papers are published upon acceptance, regardless of the Special Issue publication date.

Lead Guest Editor

Urszula Krupa-Kozak, Polish Academy of Sciences, Olsztyn, Poland
u.krupa-kozak@pan.olsztyn.pl

Guest Editors

Cristina M. Rosell, Instituto de Agroquímica y Tecnología de Alimentos, Valencia, Spain
crossell@iata.csic.es

Costantino Fadda, Università degli Studi di Sassari, Sassari, Italy
cfadda@uniss.it

Submission Deadline

Friday, 4 May 2018

Publication Date

September 2018