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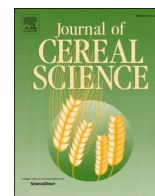
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Editorial

Collection of invited papers from the 20th ICC Conference 2022 “Future Challenges for Cereal Science and Technology” held in Vienna, 5–7 July 2022



Cereals provide a significant source of nutrition and sustenance for human populations across the globe. However, with increasing population growth and changing climate conditions, there are many challenges facing cereal science and technology in the coming years.

The 20th ICC Conference, one of the regular international conferences of the International Association for Cereal Science and Technology, was held in Vienna in July 2022. Delegates discussed many of the major challenges facing cereal production and utilisation including sustainable production and biodiversity, technological innovations in cereal processing, grain quality and analytical tools, advancements in cereal-based products and their potential health benefits, current and future market trends, and consumer demands.

This special issue of *Journal of Cereal Science* presents several papers based on presentations made at the conference. These provide insights into a range of topics including.

- The influence of cropping system, weather conditions and genotype on the compositions of wheat and barley grains.
- The chemical, functional, rheological and baking properties of varieties of sorghum and types of sorghum flour.

- The interactions of phenolic acids and flavonoids with gluten proteins and their effects on the structures, conformations and functional properties.

This special issue contributes to the mission of the ICC to foster discussion and collaboration among researchers, industry professionals, and policymakers to address the future challenges facing cereal science and technology.

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