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**Abstract**

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**Feature**

Unique Health and Nutrition Functionalities of Rice

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Consumers are supporting a variety of new trends in the food market, including sustainability, use of natural ingredients, cleaner labels, gluten-free products, and buying "local." These individual and combined trends are causing food formulators to evaluate their options for maintaining traditional functionality using different and innovative measures. They are also causing ingredient manufacturers to re-evaluate traditional grains to determine whether additional unique functional and/or nutritious ingredients can be extracted. This article addresses the work taking place to re-evaluate the nutritional and health functionalities of rice, one of the oldest food sources.

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