



Beverages Additives

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Deadline for manuscript
submissions:

closed (20 October 2018)

Message from the Guest Editor

Beverage additives are the substances that may be incorporated, either directly or indirectly, during processing or storage; and, when introduced purposely, aid in processing or to preserve or improve the quality of a product. Additives are used for beverages to maintain or improve freshness, to improve product consistency, to improve or maintain nutritional value, to maintain palatability and wholesomeness, or to enhance flavor or impart desired color. Some natural additives of plant or animal origin to beverages can shape their health-promoting properties. The use of beverage additives requires appropriate control and sensory and consumer analyses.

Original and review papers dealing with all aspects of beverage additives are welcome for inclusion in this Special Issue of Beverages. This issue will focus primarily on:

- Sweeteners, acidity regulators, colorants, flavoring agents, emulsifiers, stabilizers
- Nutrients
- Bioactives (natural antioxidants, natural antimicrobial agents, probiotics, prebiotics, phytosterols, omega-3 fatty acids)
- Sport, energetic, and coffee based drinks
- Analytical methods used for additive

