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New Advances in Wine Astringency

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Deadline for manuscript
submissions:

closed (15 October 2021)

Message from the Guest Editors

Astringency is recognized as the well-known tactile sensations drying, roughing, and puckering. However, other qualitative attributes (subqualities) can be felt during the wine tasting. Positive and negative astringency subqualities can be elicited by different phenolic compounds, and depend on wine matrix (ethanol, pH, polysaccharides, sugars, viscosity), as well as the winemaking and aging process. During the last several years, many researchers have been devoted to the study of the interactions and mechanisms involved in astringency, and this interest is still increasing for academics and industry researchers, as it influences consumer choices.

This Special Issue is a good opportunity for colleagues working in the field of enology, chemistry, and sensory evaluation to submit high-quality manuscript related to their new advances in the topic of astringency. Research works investigating the technological, chemical, physical, sensory, and physiological factors affecting it, as well as its implications for quality and consumer preference, are greatly welcomed.



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Special Issue



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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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