



## Advances in Food Flavor Analysis

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### Message from the Guest Editors

Dear Colleagues,

I would like to invite you to contribute to a Special Issue of the journal Applied Sciences, “Advances in food flavor analysis”, which aims to present recent developments in the field of food science.

Food flavor is an important key factor in consumer acceptability. It depends on the combined responses of olfaction, taste, and the somatosenses, and the cognitive processing in the brain of these inputs. Flavor release most commonly refers to the release of flavor components from food during eating. Volatile compounds released from food can interact in several ways with the human olfactory system, either orthonasally or retronasally, causing some changes in odor perception. Flavor release is influenced by numerous factors, including chemical interactions between the food and the flavoring, physical barriers, as well as human factors. Research in this area can help the food industry to improve food quality as well as to develop new functional foods that are healthier and with improved flavor.

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*Guest Editors*

