Special Issue

Polymers and Phenolic Compounds in Beverages

Message from the Guest Editors

Research studies on polyphenols have been receiving continued interest in food and beverages because of their unique nutritional and beneficial health properties. Polyphenol can exist as small molecules to large molecules ranging from simple phenolic acids to macromolecules, such as tannins and lignin, Polymers play significant roles in improving bioaccessibilites and bioavailabilities of active ingredients in food and beverages during digestive processes. Polymers, such as proteins and polysaccharides, also have the potential to form phenolic conjugates and act as carriers of phenolic compounds during digestive processes. This Special issue aims to showcase cutting-edge research on polymers and phenolic compounds in beverages, covering (but not limited to) the following research areas:

- Polymers and phenolic compounds: naturally occurring or synthetic;
- · Identification, characterization, and analysis;
- · Interaction of phenolic compounds with macromolecules such as proteins and polysaccharides;
- · Bioaccessibilty, bioavailabilities, and beneficial health properties;
- · Effect of polyphenol polymer interaction in processing and storage for beverages.

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About the Journal

Message from the Editor-in-Chief

Editor-in-Chief

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CiteScore - Q2 (Food Science)

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 24.1 days after submission; acceptance to publication is undertaken in 6.6 days (median values for papers published in this journal in the first half of 2025).

