

Special Issue

Nanoscience: New Strategies to Enhance Beverage Quality

Message from the Guest Editors

This Special Issue will explore innovative strategies and cutting-edge technologies that improve the quality, functionality, and sustainability of beverages. It will focus on advancements in ingredient formulation, processing, packaging, and sensory optimization to meet evolving consumer demand for health-focused, premium, and sustainable products.

Guest Editors

Dr. Rosa Perestrelo

CQM—Centro de Química da Madeira, Universidade da Madeira,
Campus da Penteada, 9020-105 Funchal, Portugal

Dr. Sergio Izcara

Facultad HM de Ciencias de la Salud, Universidad Camilo José Cela, c/
Castillo de Alarcón 49, 28692 Villanueva de la Cañada, Madrid, Spain

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
beverages@mdpi.com

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Editor-in-Chief

Prof. Dr. Edgar Chambers IV
Center for Sensory Analysis and Consumer Behavior, Kansas State
University, Manhattan, KS 66506, USA

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