

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

Deadline for manuscript submissions

closed (30 June 2025)



Beverages

an Open Access Journal
by MDPI

Impact Factor 2.7
CiteScore 4.6



mdpi.com/si/224384

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

[mdpi.com/journal/
beverages](https://mdpi.com/journal/beverages)





Beverages

an Open Access Journal
by MDPI

Impact Factor 2.7
CiteScore 4.6



[mdpi.com/journal/
beverages](https://mdpi.com/journal/beverages)



About the Journal

Message from the Editor-in-Chief

Editor-in-Chief

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

Author Benefits

High Visibility:

indexed within Scopus, ESCI (Web of Science), Embase, FSTA, CAPIus / SciFinder, PubAg, and other databases.

Journal Rank:

CiteScore - Q2 (Food Science)

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 23.7 days after submission; acceptance to publication is undertaken in 8.7 days (median values for papers published in this journal in the second half of 2025).