

# Special Issue

## Beverages Additives

### Message from the Guest Editor

Beverage additives are the substances that may be incorporated, either directly or indirectly, during processing or storage; and, when introduced purposely, aid in processing or to preserve or improve the quality of a product. Additives are used for beverages to maintain or improve freshness, to improve product consistency, to improve or maintain nutritional value, to maintain palatability and wholesomeness, or to enhance flavor or impart desired color. Some natural additives of plant or animal origin to beverages can shape their health-promoting properties. The use of beverage additives requires appropriate control and sensory and consumer analyses. Original and review papers dealing with all aspects of beverage additives are welcome for inclusion in this Special Issue of Beverages. This issue will focus primarily on:

- Sweeteners, acidity regulators, colorants, flavoring agents, emulsifiers, stabilizers
- Nutrients
- Bioactives (natural antioxidants, natural antimicrobial agents, probiotics, prebiotics, phytosterols, omega-3 fatty acids)
- Sport, energetic, and coffee based drinks
- Analytical methods used for additive

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### Guest Editor

Prof. Dr. Ryszard Amarowicz

Institute of Animal Reproduction and Food Research, Polish Academy of Sciences, Olsztyn, Poland

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### Deadline for manuscript submissions

closed (20 October 2018)



# Beverages

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## About the Journal

### Message from the Editor-in-Chief

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### Editor-in-Chief

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### Author Benefits

#### High Visibility:

indexed within Scopus, ESCI (Web of Science), FSTA, CAPlus / 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).

