

Special Issue

Uniqueness, Diversity and Quality of Cider

Message from the Guest Editors

According to the legal definition, cider is the alcoholic beverage made by the fermentation of apple juices. This definition includes a number of products differing in alcoholic contents: low-alcohol and free-alcohol drinks, traditional ciders protected by geographical quality schemes, highly-valued specialties such as ice or fire ciders, and innovative flavoured ciders containing juice of other fruits and extracts. Original research articles, reviews and commentaries dealing with the characterisation of ciders and the factors influencing their quality are welcome for inclusion in this Special Issue. Potential topics may include:

- Cider-making processes, innovative processing technologies;
- The role of apple varieties in cider chemical composition and quality;
- Microorganisms involved in the fermentation process and cider spoilage;
- Cider packaging and storage;
- Compounds relevant to cider quality (polyphenols, volatiles, macromolecules, etc.);
- Sensory description, quality certification, consumer trends;
- The optimisation of analytical methods;
- Development of new products;
- Impact of climate change on cider production and/or quality.

Guest Editors

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About the Journal

Message from the Editor-in-Chief

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 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).