

Special Issue

Precision Analytics in Beverage Research: Novel Techniques and Applications

Message from the Guest Editors

The final flavor and properties of any beverage are heavily influenced by both the ingredients used and the processing involved. There is a growing body of work being conducted to better understand the chemical composition of a wide range of beverages with greater precision and accuracy than ever before. These includes fermented beverages (e.g., beer, wine, kombucha), unfermented beverages (coffee, tea, etc.), and other health-related beverages. In addition, the significant advancements in modern instrumentation and approaches have allowed for a greater number of new questions to be addressed. This includes uncertainty around the changes that occur in the creation of the beverage, processing, and storage. New information and approaches can be used to determine the impact of ingredients' bioactive compounds, (e.g., phenolic compounds, antioxidants, and vitamins) proteins, sugars, and metabolites, as well as volatile and semi-volatile compounds, which undergo a variety of changes during the processing and storage of a beverage. This Special Issue will explore both the use of novel analytical approaches and techniques to investigate a wide range of beverages.

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About the Journal

Message from the Editor-in-Chief

Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is
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the first half of 2025).