

## Special Issue

# Current Reviews in Beverages - 2021

### Message from the Guest Editors

Over the last years, the industrial beverages field has experienced a burst of innovations encompassing applications of novel technologies for enhancing quality and shelf-life; formulation of novel alcoholic and non-alcoholic beverages and functionalization of beverages for human health. Significant efforts have also been devoted to producing value-added beverages from agricultural and food chain by-products. This Special Issue will provide an overview of these cutting-edge trends by promoting a multi-disciplinary perspective. Hence, reviews papers on the following aspects are welcome: i) new trends in beverage quality and safety control; ii) innovative approaches in improvement alcoholic beverages for product diversification; iii) the galaxy of non-alcoholic beverages, including lactic acid drinks and gluconic beverages; iv) beverages either fortified in bioactive compounds or used as carrier for probiotic cells and prebiotic compounds delivery; v) sustainability in agronomic practices and beverage industry; VI) emerging non-thermal technologies for beverages stabilization and functionalization.

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### Guest Editors

Dr. Lisa Solieri

Dr. Teresa Garde-Cerdan

Prof. Dr. Elena Bartkiene

Prof. Dr. Pietro Rocculi

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### Deadline for manuscript submissions

closed (20 October 2021)



## 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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