

Special Issue

Rice Wines and Spirits

Message from the Guest Editors

The Special Issue will focus on the technology, biology, chemistry and toxicology of rice wines and spirits, including: the traditional processing, history and culture, microbiology, chemical composition, quality and ageing status characteristics of rice wines and spirits; the microbial ecology of fermentation starters and their metabolic activity; contribution of non-conventional yeasts in the production; genomics, transcriptomics, metabolomics, and aromatics supporting product quality improvement; technological developments and innovations associated with industrial production; characterization of authenticity using advanced analytical techniques such as flavour profiling and mathematical modelling; potential health benefits such as expected from bioactive compounds like GABA, antioxidants, and anti-diabetic principles; and toxicology issues aiming at wines and spirits containing minimum levels of unwanted substances such as ethyl carbamate, biogenic amines and mycotoxins.

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About the Journal

Message from the Editor-in-Chief

Editor-in-Chief

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

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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).