

Special Issue

Volatile Composition of Drinks

Message from the Guest Editor

Volatile compounds present in drinks are important contributors to the flavor profile of the products, and therefore responsible of the acceptance or rejection of this foods by consumers. The present Special Issue pretends to comprise several studies to increase knowledge about 1) different methodologies to determine volatiles in beverages, 2) the contribution of the volatile compounds to the aroma/flavor of the drinks, 3) the presence of key compounds that might drive consumers' behavior, that can be used as shelf-life indicators, etc.

Guest Editor

Dr. Laura Vázquez-Araújo

BCC Innovation, Technology Center in Gastronomy of Basque Culinary Center, Juan Avelino Barriola 101, 20009 Donostia-San Sebastián, Spain

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
beverages@mdpi.com

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Message from the Editor-in-Chief

Editor-in-Chief

Prof. Dr. Edgar Chambers IV
Center for Sensory Analysis and Consumer Behavior, Kansas State
University, Manhattan, KS 66506, USA

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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).