

Special Issue

How Important Volatile Compounds Are for the Success of Beverages?

Message from the Guest Editor

A wonderful aged Sherry wine has a pale brown color and strong alcohol intensity, but what makes it different and superior to other wines is its aromatic profile. In a similar way, what is the main difference between a tomato juice prepared using seasonal tomatoes of a traditional-local cultivar and juice prepared using tomatoes grown in a fast cycle in a greenhouse? Seasonal fruit juice will have more sugars and organic acids, but when we close our eyes and drink the juice, the full and complex set of volatile compounds (odor-active) will fill our mouth with their green, vegetable, tomato-ID aromas. However, working with volatile compounds is extremely difficult. Most of the compounds are thermosensitive, have isomers with completely different odor activities, not all the compounds will have a significant contribution to the final aroma, etc. Thus, it is extremely important that the isolation, identification, and quantification of volatile compounds be done using proper analytical techniques and equipment. Therefore, let us prepare a fantastic Special Issue of the journal *Beverages* that will become reference material for all new researchers starting to work on this topic.

Guest Editor

Prof. Dr. Angel A. Carbonell-Barrachina
Department Agro-food Technology, Universidad Miguel Hernandez de Elche, Alicante, Spain

Deadline for manuscript submissions

closed (31 October 2019)



Beverages

an Open Access Journal
by MDPI

Impact Factor 3.0
CiteScore 4.7



mdpi.com/si/17769

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

[mdpi.com/journal/
beverages](https://mdpi.com/journal/beverages)





Beverages

an Open Access Journal
by MDPI

Impact Factor 3.0
CiteScore 4.7



[mdpi.com/journal/
beverages](https://mdpi.com/journal/beverages)



About the Journal

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

Author Benefits

High Visibility:

indexed within Scopus, ESCI (Web of Science), Embase, FSTA, CAPIus / 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 24.9 days after submission; acceptance to publication is undertaken in 7.6 days (median values for papers published in this journal in the first half of 2026).