

Special Issue

Applications of Mass Spectrometry in Oenology and Fermentation Science: Emerging Trends and Future Perspectives

Message from the Guest Editors

This Special Issue of *Beverages* explores the applications of mass spectrometry in oenology and fermentation science, highlighting emerging trends and future perspectives. It discusses technological advancements in mass spectrometry that allow for better analysis of chemical compounds in wine and fermented products. The articles cover the use of these techniques to improve product quality, monitor the fermentation process, and identify contaminants. Additionally, the issue examines potential future innovations and the challenges associated with implementing these technologies in the industry.

Guest Editors

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Message from the Editor-in-Chief

Editor-in-Chief

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