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Recent Advances in the Chemistry and Microbiology of Beer

Guest Editors:

Prof. Dr. Remedios Castro-Mejías

Analytical Chemistry Department (IVAGRO), Faculty of Sciences, University of Cadiz, 11510 Puerto Real, Spain

Prof. Dr. Enrique Durán-Guerrero

Analytical Chemistry Department (IVAGRO), Faculty of Sciences, University of Cadiz, 11510 Puerto Real, Spain

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Message from the Guest Editors

Today, beer is one of the most widely consumed alcoholic beverages in the world. Recently, the brewing industry has experienced a significant development through the appearance of craft beers with unique organoleptic characteristics and the use of hybridized or genetically modified microorganisms has been extended with the aim of improving both the brewing processes and the final products.

Sensory properties and composition of beers are significantly influenced by the specific microorganisms involved in their production together with other different factors such as raw materials and the particular conditions under which the several stages involved in the brewing process are carried out. All of this determine the production of unique and exceptional beers with particular organoleptic properties and composition. Many analytical techniques have been proposed to determine those compounds related to organoleptic properties, with emphasis on gas and liquid chromatography and different multivariate statistical techniques have been also applied in order to obtain useful information.









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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

 Department of Food Science, Purdue University, West Lafayette, IN, USA
Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

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Foods Editorial Office MDPI, St. Alban-Anlage 66 4052 Basel, Switzerland Tel: +41 61 683 77 34 www.mdpi.com mdpi.com/journal/foods foods@mdpi.com X@Foods_MDPI