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New Strategies to Improve Beer Quality

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Message from the Guest Editors

Beer is one of the oldest known beverages and represents the most widely consumed alcoholic beverage in the world. It contains many compounds that offer both appreciated sensory characteristics and health benefits. Recently, brewing process has undergone new technological advances, and consumer demands have allowed to produce beers in a more efficient way. The special issue includes original papers on brewery including raw materials, malts, adjuncts, hops, yeasts and even characteristics of water used in brewing. The most consumed styles of beer, and any sensory properties that increase beer acceptability such as aroma, taste, body, colour, alcoholic strength, are of special interest. Furthermore, chemical analysis of the compounds presents in beer and the chemical reaction that occurs throughout its production are of interest. The SI focuses on the state of art, trends, risk or benefits of beer consuming, etc. This information will be valuable for the industrial sector, researchers, nutritionists, health care professionals and also those interested in beer studies in general.



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Special Issue



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Message from the Editor-in-Chief

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