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The Influence of the Elaboration and Preservation Processes on the Sensory and Bioactive Characteristics of Food Products and Beverages

Guest Editors:

Prof. Dr. José Manuel Moreno-Rojas

josem.moreno.rojas@
juntadeandalucia.es

Dr. Raquel Rodríguez Solana

raquel.rodriguez.solana@
juntadeandalucia.es

Dr. José Luis Ordóñez

josel.ordonez@
juntadeandalucia.es

Dr. Gema Pereira Caro

mariag.pereira@
juntadeandalucia.es

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Message from the Guest Editors

The processing and preservation of food and beverages have an important impact on their sensory and bioactive properties. In this sense, research with deeper knowledge of the mechanisms and the changes provided by those factors on the final quality of food products and beverages are encouraged. Hot topics are considered novel elaboration and preservation techniques and their impact on quality characteristics.

Moreover, all those factors influence consumer acceptance and, therefore, manuscripts related to food consumption, food choice and food perception are also welcome.

This Special Issue welcomes manuscripts on i) the characterization of phytochemicals in food products and beverages; ii) studies related to sensory characteristics of food and beverages; iii) elaboration processes, food perceptions and consumer behavior; iv) the impact of new study techniques on the quality of food products and beverages; and v) preservation techniques and impact on sensory and bioactive properties.



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Special Issue



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Prof. Dr. Arun K. Bhunia

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

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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Contact Us

Foods
MDPI, St. Alban-Anlage 66
4052 Basel, Switzerland

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