

Special Issue

Recent Advances in the Chemistry and Microbiology of Beer

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.

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

Deadline for manuscript submissions

closed (20 December 2023)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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

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About the Journal

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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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