

Special Issue

Nutritional and Flavor Compounds in Fruit Wines

Message from the Guest Editors

The production of fruit wine is a key focus in fruit processing research, driven by growing consumer demand and large-scale fruit production. As fruit wine types diversify, selecting high-quality fruit varieties and improving processing technologies have become key research areas. Nutritional and flavor qualities are crucial for evaluating wine quality and influencing consumer preferences. Nutrients like anthocyanins and resveratrol offer antioxidant and health benefits, while flavor compounds such as monoterpenes and volatile esters contribute to its rich taste. Understanding the regulation and accumulation of these compounds is essential for innovation and sustainable industry growth. This Special Issue invites original articles or reviews on the following topics:

- Selection of suitable fruit varieties and raw materials for wine production
- Identification of nutritional and flavor components in fruit wine
- Regulation of compound accumulation through cultivation techniques
- Impact of processing techniques on nutritional and flavor profiles in fruit wine.

Guest Editors

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Deadline for manuscript submissions

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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.

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