

Special Issue

Alcoholic Beverages: Fermentation Technology, Flavor Properties, Analytical Approaches and Bioactive Value

Message from the Guest Editors

Alcoholic beverages have held a prominent place in our diet and culture throughout history. They are an integral part of social gatherings, celebrations, and traditional rituals in many parts of the world. From fine wines to craft beers, baijiu and distilled spirits, alcoholic beverages offer a diverse range of flavors, aromas, and experiences. Scientists and researchers are constantly exploring the complex processes involved in the production, fermentation, and maturation of these beverages. Understanding the chemistry, biology, and technology behind alcoholic beverages can lead to improved production methods, enhanced quality control, and a deeper appreciation of their sensory characteristics. This Special Issue aims to provide a platform for researchers from various disciplines to share their latest findings and insights on the subject. By compiling diverse perspectives and approaches to research, we hope to foster a deeper understanding of the complex world of alcoholic beverages and stimulate further research in this field.

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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

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