

Special Issue

Novel Processing Treatment of Wines: Influence on Microbial, Physicochemical and Sensorial Quality

Message from the Guest Editor

Winemaking is primarily dependent on well-established technological procedures, which are strung to deal with current challenges. Nowadays, the industry is interested in novel environmentally friendly processing treatments of wines, that confer improved products to consumers. Novel processing treatments can be applied to improve the quality and stability of wines. However, effects on novel processing on the microbiological, physicochemical and sensory properties of wines must be thoroughly evaluated to avoid adverse effects on wine quality. The aim of this Special Issue is to provide advancements in processing treatment of wines, that will contribute to the improvement of wine quality.

Guest Editor

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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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