

Special Issue

New Advances in Analysis and Sustainable Technologies in the Winemaking Industry

Message from the Guest Editors

Production of high-quality grapes and fruit is the cornerstone for the production of high-quality wines, which are a rich source of biologically active compounds that provide beneficial health effects. During alcoholic fermentation as well as during wine aging, significant amounts of bioactive compounds are generated. Different advanced techniques and modern analytical methods could be applied in order to conduct a quantification of these compounds and to determine the physico-chemical quality parameters of wines, which is required by regulations in the wine industry. In this Special Issue, entitled “**New Advances in Analysis and Sustainable Technologies in the Winemaking Industry**”, articles (original research papers, reviews, opinions, perspectives, and methods) will focus on new advances that are applied in wine and wine pomace analysis, aging technology, and the application of sustainable technologies in winemaking since it is important to improve approaches for the determination of biologically active compounds and physico-chemical parameters in wine, as well as to valorize byproducts in this industry.

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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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