

Special Issue

Advancements in Multi-Omics Approaches to Flavour Chemistry and Food Matrix Interactions for Understanding Sensory Quality

Message from the Guest Editors

Good flavour is the foundation of all food products. Recently, the application of multi-omics approaches has greatly advanced our understanding of the fundamental principles underlying food composition and flavour formation. In addition, studies exploring the interactions among proteins, carbohydrates, polyphenols, and odour- or taste-active compounds within the food matrix have provided a more comprehensive view of the dynamic processes that occur when flavour compounds are generated or incorporated into foods. Combined with sensory evaluation, these insights have played a crucial role in advancing both academic research and industry innovation. This Special Issue aims to highlight recent progress and emerging trends in flavour, food texture, and sensory sciences. We welcome original research focusing on food materials, seasonings, finished food products, and novel plant-based alternatives.

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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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