

Special Issue

The Identification and Characterization of Key Aroma-Active/Taste-Active Compounds in Foods

Message from the Guest Editor

Flavor is an important factor of foods. *Why determine the identities and concentrations of flavor components of a food?* (1) Knowledge of the chemical nature and structure of the principal flavor constituents of a food can aid in the development of new and improved products; (2) Can lead to the source of off-flavors or chemical taints; (3) Can aid in the quality assurance or grading of products (fingerprinting of products/raw materials, assurance of “naturalness” of products); (4) Basic research: physiological structure–function (attribute) relationship of specific flavor-active chemicals, e.g., aroma compound–protein interactions; (5) Comparison of the sensory attributes of a food to its (complex) chemical composition (e.g., relating the sensory aroma profile to volatile and non-volatile flavor compositions). By using the state-of-the-art flavor-analysis techniques, the key flavor compounds can be identified, and their possible formation pathway might be deduced; the quality control of foods during their manufacture and storage can be achieved from their flavor.

Guest Editor

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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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