

## 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

Prof. Dr. Huanlu Song

Laboratory of Molecular Sensory Science, School of Food and Health, Beijing Technology and Business University (BTBU), Beijing 100048, China

### Deadline for manuscript submissions

closed (25 January 2024)



## Foods

an Open Access Journal  
by MDPI

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/138712](https://mdpi.com/si/138712)

*Foods*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)





# Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)



## 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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

---

### Author Benefits

#### High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

#### Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

#### Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).