

## Special Issue

# Decoding Food Flavor: Advances in the Analysis, Processing, and Perception of Food Aroma and Taste

### Message from the Guest Editor

Recent research on food flavor has advanced significantly, focusing on three key areas: influencing factors, flavor components, and analytical methods. Studies have revealed that environmental conditions, raw materials, and processing techniques greatly impact the development of flavor. The identification and characterization of key flavor compounds, such as volatile aroma molecules and taste-active components, have deepened our understanding of sensory perception. Additionally, innovative analytical techniques—ranging from gas chromatography-mass spectrometry (GC-MS) to electronic noses—are enabling more precise and comprehensive flavor profiling. In parallel, artificial intelligence (AI) is emerging as a powerful tool in flavor science—enabling pattern recognition, predictive modeling, and optimization of flavor formulations. Together, these developments are enhancing food quality, consumer satisfaction, and product innovation across the food industry.

### Guest Editor

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## Foods

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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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