

Special Issue

Advances in Physicochemical Characterization, Sensory Evaluation and Technological Applications of Innovative Foods and Beverages

Message from the Guest Editors

Technological applications and innovations in the food and beverage sector are increasingly prevalent, reducing costs; offering microbiological, physicochemical, and sensory quality safety; utilizing waste; and creating new products, new ingredients, and new options for the industry. Many technologies can and should be sustainable and change people's lives for the better. Every technological innovation deserves to be analyzed, considering the product obtained from the application of technology or technological innovation. Recently, sustainable or "green" analyses have been increasingly used, as they are effective, fast, and have low environmental impact. High-performance equipment, different physicochemical analysis techniques, and new sensory tests are being used to monitor new products and ensure quality control. Therefore, Issue of *Foods* will focus on the use of technologies and innovations to enhance the physicochemical and sensory characteristics of new foods and beverages.

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Deadline for manuscript submissions

10 July 2026



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/259096

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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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