

Special Issue

From Molecules to Perception: Optimizing Sensory Attributes of Food

Message from the Guest Editors

This special issue, titled "From Molecules to Perception: Optimizing Sensory Attributes of Food," focuses on the crucial role of sensory quality in food's market success. It aims to bridge the gap between the molecular and structural aspects of food and the final human perception. The issue welcomes research that explores how various factors like food components, processing techniques, and formulation strategies affect key sensory properties such as odor, texture, flavor, and appearance. It particularly encourages multidisciplinary approaches that integrate analytical chemistry, sensory science, and consumer research. The issue also highlights specific areas of interest:

- Consumer acceptance of reformulated foods.
- Sensory challenges related to plant-based and alternative proteins.
- The impact of sustainable ingredients on sensory quality.

Ultimately, this collection seeks to inspire new methods for creating foods that are not only high-quality and appealing but also healthy and sustainable.

Guest Editors

Dr. Saša Drakula

Dr. Bojana Voučko

Prof. Dr. Mirjana Hruškar

Deadline for manuscript submissions

25 March 2026



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/253600

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
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).