

## Special Issue

# Novel Research on Aroma Interactions of Alcoholic Beverages

### Message from the Guest Editors

Determining relationships between flavor chemistry and sensory perception in complex mixtures, such as alcoholic beverages, is very difficult. There are hundreds of flavor compounds in alcoholic beverages contributing to the sensory perception of aroma. Some compounds act as direct impact compounds, while others may have indirect effects or impact sensory perception through a range of interactions. Methods used to relate chemical composition to sensory perception unfortunately do not take into account the many possible ways in which flavor compounds may contribute to aroma. The vast majority of methods correlate flavor chemicals with sensory perception. Additionally, many methods assume that the greatest chemical differences equate to the greatest sensory differences, and it is well known that very small changes in flavor chemistry can have large impacts on sensory perception. Novel research on flavor compound interactions and the many combinations and concentrations that alter aroma perception is needed to gain a clear understanding of the many different aroma qualities of alcoholic beverages.

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### Guest Editors

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### Deadline for manuscript submissions

closed (10 June 2023)



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