# Special Issue

# Authenticity of Honey: Characterization, Bioactivities and Sensorial Properties

## Message from the Guest Editors

Honey is a very complex food to which many healthy properties are attributed. Some of these properties are highly related to the quality and botanical origin of the product. In this sense, identification of the properties of each honey type is one of the main concerns for consumers, beekeepers and researchers. Specifically, these studies are required to guarantee authenticity and to discriminate the unifloral honey. Improvement of this knowledge is directly related to the commercial value of honey. There are several techniques used to evaluate antioxidant and antimicrobial, physical and chemical characteristics, as well as the sensory characterization of honey. This Special Issue aims to publish innovative research dealing with the authenticity, characterization, and biological properties of honey. We would like to invite researchers to submit unpublished manuscripts and review papers on the botanical profile, chemical composition, sensorial characteristics, functional properties, healthy compounds, and related subjects.

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## Deadline for manuscript submissions

closed (28 February 2022)



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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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