

Special Issue

Advances in Wine Physicochemical Properties, Sensory Attributes, and Health Benefits

Message from the Guest Editors

Wine has been a part of the traditional Mediterranean diet and lifestyle. The latest research on the health-beneficial properties of wine is mostly focused on polyphenols as well-known compounds responsible for their bioactive properties against cardiovascular and neurological illness and cancer. However, a small amount of these compounds derived from grape fruit show beneficial health effects in the human body. The bioavailability of polyphenols may be the result of the food matrix, food processing, and gut microbiota. Aside from polyphenols, other compounds found in grapes, such as terpenoids, carbohydrates, and macro and micro elements beyond their nutritional value, also contribute to the fruit's physicochemical properties. This Special Issue will focus on the latest findings of grape wine composition, using non-destructive spectroscopy techniques and other techniques, with the aim of discovering compounds that are responsible for the physicochemical properties, sensory attributes, and beneficial health effects demonstrating wines. Special attention will be devoted to processing techniques, as well as microorganisms that are used to improve wine quality.

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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.

Editor-in-Chief

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