Special Issue

Recent Advances in Statistical Research of Food Sensory Evaluation and Preference

Message from the Guest Editors

Sensory analysis and consumer studies represent dynamic fields. Simple univariate methods are essential in panellist selection and training, ensuring consistent and reliable data collection. Multivariate techniques can address the challenges of large and varied datasets influenced by individual histories, preferences, environmental factors, and cultural differences. Approaches such as principal component analysis for dimensionality reduction and interpretation, discriminant analysis for characterization and classification, correspondence analysis to associate individuals with food attributes or products, and generalized Procrustes analysis to align individual variations across practical techniques, among many others now included under the broad term "sensometrics", can reveal patterns in high-dimensional data, linking sensory attributes to chemical composition, consumer preferences, and engineering variables.Multisensory integration models combine data on taste, aroma, and texture to offer a holistic understanding of sensory studies, enabling the development of products that better meet consumer expectations.

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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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