

Special Issue

Changes of Volatile Flavor Compounds during the Fermentation in Foods

Message from the Guest Editor

Over the time, changes in flavor compounds have increased attention since some of these compounds contribute to its final quality and bioactive properties. Many studies have demonstrated the importance that the fermentation process have in the composition of some beverages, such as wine or beer. The innovation on fermented food is aimed to improve their healthy profile while maintaining their sensory characteristics. The analysis of the volatile flavor of fermented food is of great interest for industry as well as for actual consumers. The scope of the special issue will be covered by contributions in the topics:

Aromatic precursors and fermentation metabolites

Changes in volatile flavor according to fermentation microorganism's

Fermentation process and final composition of food and beverages

Fermentation, aroma related aspects and consumer preference

Guest Editor

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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.

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