# Special Issue

# Potential Application of Sensory and Consumer Studies on Products of Animal Origin

## Message from the Guest Editors

Sensory analyses and consumer studies are indispensable tools in the field of food science and technology when products of animal origin are under consideration. They provide invaluable insights into consumer perception and acceptance of these foods. By identifying the sensory attributes most important to consumers and understanding the factors that influence their purchasing decisions, researchers can develop products that are more appealing and satisfying and will be more successful in the marketplace. In this Special Issue, we provide a selection of original research articles or reviews in the field. It is focused on, but not limited to, assessing the sensory quality and acceptability of new products and foods produced through non-conventional technologies, comparing the effects of different recipes or processing methods on sensory characteristics and consumer acceptance, sensometrics, the impact of packaging and labelling on product perception, understanding consumers' motivations for choosing animal origin foods, evaluating consumers' perceptions of animal origin food safety and quality, and factors that influence purchasing decisions.

## **Guest Editors**

Dr. Rosires Deliza

Embrapa Food Technology, Av. das Américas, 29501, Rio de Janeiro CEP 23020-470, RJ, Brazil

Prof. Dr. Diogo Thimoteo Da Cunha

School of Applied Sciences, State University of Campinas—UNICAMP, Limeira 13484-350, SP, Brazil

### Deadline for manuscript submissions

closed (30 May 2025)



## **Foods**

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/223927

Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

mdpi.com/journal/ foods





## **Foods**

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



## **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**

#### Prof. Dr. Arun K. Bhunia

- 1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
- 2. Department of Comparative Pathobiology, Purdue University, West Lafavette. IN 47907. USA

#### **Author Benefits**

### **High Visibility:**

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

#### Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

## **Rapid Publication:**

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

