Special Issue

Advance in Grape Derived Product Aroma and Flavour Chemistry

Message from the Guest Editors

The perception of enological product flavor and aroma is the result of complex interactions between a large number (> 1,000) of chemical compounds and sensory receptors. Several factors affect the chemical profile of enological products, including grape cultivars, cultivation conditions, the fermentation processes, distillation for spirits, aging and maturation. Various chemical classes of volatile and non-volatile compounds (alcohols, phenolics, esters, aldehydes, ketones, acids, and sulfur- and nitrogen-containing compounds) constitute the aroma and flavor profile, which allow establishing the fingerprint of these products. Many analytical techniques have been proposed to determine these compounds, emphasizing the gas and liquid chromatography coupled to a mass spectrometer between others. Application of multivariate analysis to the numerous data obtained to characterize these products is a useful tool to obtain a more simplified view and get a better interpretation from them. Besides, the analytical results have been compared and correlated with results of wine tasting.

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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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