

## Special Issue

# Effects of Malting and Brewing Process on Sensory and Quality of Beer

### Message from the Guest Editor

It is always time for novel approaches to develop the beer sector with information about the connection between the agri-food chain production process and beer quality. The beer market is one of the biggest among food products, and its value is expected to increase in the next few years. Several elements are supposed to influence the process from the first step of barley steeping up to beer packaging. New and updated information is needed to fulfil the needs of customers. New needs about sensory satisfaction, sensory profile stabilization, ability of beer to support export, the wide area of environmental sustainability, and obviously better efficiency of the process need to be correlated with processing. Engineering proposals of innovative equipment are welcome, in correlation with their effect on beer quality. The relatively recent development of craft brewing, and generally the need for new beers, leave room during processing for brew master applications, sometimes with alternative raw materials to be managed.

### Guest Editor

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### Deadline for manuscript submissions

closed (10 March 2021)



## Foods

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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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