Special Issue

New Strategies to Improve Beer Quality

Message from the Guest Editors

Beer is one of the oldest known beverages and represents the most widely consumed alcoholic beverage in the world. It contains many compounds that offer both appreciated sensory characteristics and health benefits. Recently, brewing process has undergone new technological advances, and consumer demands have allowed to produce beers in a more efficient way.The special issue include original papers on brewery including raw materials, malts, adjuncts, hops, yeasts and even characteristics of water used in brewing. The most consumed styles of beer, and any sensory properties that increase beer acceptability such as aroma, taste, body, colour, alcoholic strength, are of special interest. Furthermore, chemical analysis of the compounds presents in beer and the chemical reaction that occurs throughout its production are of interest. The SI focused on the state of art, trends, risk or benefits of beer consuming, etc. This information will be valuable for the industrial sector, researchers, nutritionists, health care professionals and also those interested in beer studies in general.

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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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