

Special Issue

Novel Beverages Design: Properties, Sensory Characteristics, and Nutrition

Message from the Guest Editors

Due to the current increase in food intolerances and allergenic processes, such as lactose intolerance or allergy to cows' milk proteins, alternatives to conventional milk are being developed by the industry. Furthermore, in recent times, the proportion of the population following a plant-based diet has also grown. Therefore, there is a great interest in the development of these products and the search for formulations with a nutritional composition close to that of milk. This Special Issue invites original research manuscripts and comprehensive reviews aimed at these novel and innovative beverages, their nutritional compositions, their bioactive compounds, their improvements, their obtaining processes, and their sensorial acceptance by consumers.

Guest Editors

Dr. Patricia García-Herrera

Department of Nutrition and Food Science, Universidad Complutense de Madrid, Madrid, Spain

Dr. Maria Luisa Perez-Rodriguez

Department of Nutrition and Food Science, Universidad Complutense de Madrid, Madrid, Spain

Deadline for manuscript submissions

closed (28 November 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/204704

Foods

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

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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 Lafayette, 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 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).