

Special Issue

Enhancing Wine Quality and Sustainability Through the Integration of Microbiology and Chemistry Approaches

Message from the Guest Editors

The quality and sustainability of wine are intricately influenced by both microbiology and wine chemistry. Together, these factors play pivotal roles in shaping the taste, aroma, and overall character of the wine, while also contributing to environmentally friendly winemaking practices. Sustainability in winemaking is increasingly being supported through both microbiological and chemical innovations. We invite submissions that explore the dynamic interplay between chemical composition and sensory quality, focusing on the origins of compounds derived from grape varieties, fermentation processes, and aging techniques. Additionally, this issue will address the valorization of winemaking by-products, promoting a circular economy within the industry. Contributions that discuss innovative process engineering approaches are welcome, particularly those that enhance efficiency while maintaining the integrity of the final product.

Guest Editors

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Deadline for manuscript submissions

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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.

Editor-in-Chief

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