

## Special Issue

# Sustainable Brewing: Innovations in Adjuncts, Flavor Recovery, and Technologies

### Message from the Guest Editors

The industry is continuously searching for methods to guarantee the sustainability of its processes. The process of beer production on a global scale is the subject of many studies aimed at optimizing it and adopting sustainable practices. The goal of sustainable brewing is to reduce environmental impacts and improve economic efficiency. Smart waste management, the circular economy, and emission reduction are frequently a part of innovative practices. Recent innovations in sustainable brewing include the use of real-time olfactory chemical monitoring with electronic sensors, AI platforms to interpret human and instrumental sensory data, selection of alternative adjuncts for aroma and body changes, water reuse and heat recovery circuits to reduce energy consumption, reuse and valorisation of byproducts (bagasse, peels), completing the production cycle. In this Special Issue we encourage the submission of manuscripts that focus on flavour recovery, sustainability and waste management practices in brewing, as well as recent and advanced technologies applied to sustainable production.

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### Guest Editors

Dr. Juliana Bonametti Olivato

Dr. Marianne A. Shirai

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### Deadline for manuscript submissions

30 April 2027



## 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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### Editor-in-Chief

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