

Special Issue

Assessment of Food Quality and Authenticity Using Volatile Compounds

Message from the Guest Editors

It is generally known that volatile compounds play an important role in the odor quality characteristics and consumer acceptance of food. The development and application of analytical strategies to search for compounds contributing to the aroma of foods is of great importance, because they allow us to study the changes in the volatile profile during the various production steps, such as storage, fermentation, heat processing, as well as to select suitable markers of food spoilage. The understanding of odor development by chemical, biochemical, and microbiological processes occurring in food will offer possibilities to control the various extrinsic factors that influence the formation of volatile compounds and, consequently, the quality of food products. This Special Issue is open to any contribution investigating analytical approaches focused on volatile components in order to monitor any aspect of food quality or authenticity issue.

Guest Editors

Dr. Athanasios Mallouchos

Department of Food Science and Human Nutrition, Agricultural University of Athens, Athens, Attiki, Greece

Dr. Chrysavgi Gardeli

Department of Food Science and Human Nutrition, Agricultural University of Athens, Athens, Attiki, Greece

Deadline for manuscript submissions

closed (10 November 2021)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/41891

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