

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.

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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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