

## Special Issue

# Volatile Aroma Compounds— Food Sensory and Nutrition Attributes

### Message from the Guest Editor

Volatiles organic compounds play a crucial role in determining taste, aroma, and overall food enjoyment. They can also reflect the quality, safety, and nutritional value of food. VOCs are emitted due to different processes that might be impulsive (ripening and contamination) or assisted (cooking or fermentation). VOCs can also be produced by changes in temperature during manufacturing, transportation, and storage. The sensory evaluation of food can be achieved by a sensory analytical instrument (E-nose) associated with sensory analysis performed by professional panel groups. The interdisciplinary connections between a sensory panel and analytical data, particularly in the context of new food products, remain insufficiently explored. In this context, this Special Issue of *Foods* invites you to send novel contributions concerning any aspect related to VOC monitoring, with the aim of contributing to identifying possible signature metabolites or patterns, which, in combination with sensory analysis, can guarantee desirable aromatic characteristics to consumers in order to meet the expectations of the audience in a specifically targeted market and ensuring the highest possible quality.

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### Guest Editor

Dr. Rosaria Cozzolino

Institute of Food Science, National Council of Research (ISA-CNR), Via Roma 64, 83100 Avellino, Italy

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### Deadline for manuscript submissions

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## Foods

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*Foods*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

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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

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

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