

Special Issue

Influence of the Raw Materials and Beverage Processing on Volatile, Bioactive, and Sensory Profiles of the Final Product

Message from the Guest Editors

In a world where craftsmanship meets innovation, beverage production is an ancient art continuously reinvented through technology, with its chemical and sensory profiles shaped by meticulous choices in every step of the process, from raw materials to final preservation. The quality of a final beverage product is determined by a variety of factors, including the selection of species, geographical origin, ripeness, use of microorganisms in fermentation, optimization of production variables like raw material quantities, processing times, and temperatures, and proper preservation methods. Contemporary research further enhances this by exploring underutilized plants and climate-resilient raw materials, as well as developing sustainable practices to create innovative, high-quality, and secure beverages. In this context, the aim of this Special Issue is to incorporate new knowledge about the influence of innovative and sustainable raw materials, beverage production, and preservation processes demanded by industry and consumers on the secondary metabolites and sensory profile of high-quality beverages.

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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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