

## Special Issue

# Analysis of Sensory Properties in Foods

### Message from the Guest Editor

The sensory properties of foods are the most important reason people eat the foods they eat. What those properties are and how we best measure those properties are critical to understanding food and eating behaviour. Appearance, flavor, texture, and even the sounds of food can impart a desire to eat or cause us to dismiss the food as unappetizing, stale, or even inappropriate from a cultural standpoint. This Special Issue will focus on the sensory properties of various foods, how those properties are measured, which properties might be most important in certain situations, and how consumers use sensory attributes to make decisions about what they will eat. Both research papers and review articles are welcome in this Special Issue of Foods.

### Guest Editor

Prof. Dr. Edgar Chambers IV

Center for Sensory Analysis and Consumer Behavior, Kansas State University, Manhattan, KS 66506, USA

### Deadline for manuscript submissions

closed (31 December 2018)



## Foods

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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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### Editor-in-Chief

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