

Special Issue

Analytical and Technological Insights into Beer, Malt, and Fermented Beverages

Message from the Guest Editors

The dynamic evolution of beer and malt research continues to accelerate, driven by analytical advancements, technological innovation, and shifting consumer demands for high-quality, sustainable, and health-conscious products. This interdisciplinary field now emphasizes not only the scientific understanding of raw materials, brewing processes, and flavor development, but also the growing recognition of bioactive compounds in beer, such as polyphenols, chalconoids, terpenoids... These compounds, derived from malt, hops, yeast, and alternative ingredients, significantly influence both the sensory profile and potential health-promoting properties of beer, including antioxidant activity and functional benefits. Modern analytical tools—chromatography, spectroscopy, and sensory analysis—enable precise characterization of ingredients, bioactive compounds, and final products, offering insights into their extraction, stability, and interaction during malting and brewing. Concurrently, trends like non-alcoholic beer, non-conventional yeast strains, and alternative raw materials highlight the industry's pursuit of diversity, sustainability, and nutritional enhancement.

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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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