

Special Issue

Volatiles in Foods - Impact on Consumer Acceptance

Message from the Guest Editors

Volatile organic compounds (VOCs) play a crucial role in the development of food aroma, which is the primary attribute for consumers' acceptability. Scientific evidence suggests that odor is the main parameter that defines the quality of foods, since it acts as a signal of the presence of edible or inedible food even before the consumer sees the food. Different VOC patterns are obtained depending on cultivars, geographical origin, and different pre- and postharvest treatments or storage conditions, contributing to the discrimination of foodstuff in different sensory qualities. In this context, this Special Issue invites you to send novel contributions concerning any aspect related to the monitoring of the VOC profile with the aim of contributing to identifying possible signature metabolites (biomarkers) or patterns able to guarantee desirable aromatic characteristics to consumers, to meet expectations in a specifically targeted consumer market and ensuring the highest possible quality.

Guest Editors

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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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