Special Issue

Innovative Technologies, Processes and Strategies for More Sustainable Winemaking

Message from the Guest Editors

Winemaking is associated with complex environmental impacts, requiring considerable inputs of water and energy and producing large amounts of greenhouse gases and by-products. The increased demand for more environmentally friendly processes and products requires new approaches and strategies. The possibility to improve the microbial stability and quality of grapes, musts, and wines in terms of their chemical composition, stability, and aroma profile, as well as the enhancement of extraction and induction of yeast autolysis, may limit the use of chemical preservatives and reduce the duration and costs of the overall production process. In this context, the use of innovative adjuvants, possibly obtained from agri-food waste, and non-Saccharomyces yeasts as bio-protectors may be interesting tools. Moreover, the recovery and valorization of winery by-products by means of innovative technologies are further strategies to achieve more efficiency and sustainability in the wine sector. This Special Issue invites the submission of manuscripts that cover a wide range of innovative approaches, technologies, and processes for more sustainable winemaking.

Guest Editors

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Deadline for manuscript submissions

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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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