

Special Issue

Flavor Volatiles in Foods: Changes during Ripening, Processing, and Up to Consumption

Message from the Guest Editors

This Special Issue focuses on the development of flavor volatiles throughout the food production and supply chain, including ripening, processing, fermentation, shelf life, and up to consumption. Contributions investigating the in-depth characterization of any type of food, beverage, or natural product are welcome for consideration. An understanding of flavor generation in natural products and food systems, including ripening and processing, is critical to the final volatile profile and flavor quality of products. Recent advancements in instrumentation and computational fields, as well as development in chemometric analysis techniques, make the analysis of volatile compounds exciting. This Special Issue is open to any contribution investigating analytical (e.g., chromatography, spectrometry, olfactometry, spectroscopy), sensorial, and data analysis (e.g. chemometrics) approaches to enhance our understanding of flavor volatiles of foods.

Guest Editors

Dr. Biniam Kebede

Department of Food Science, University of Otago, Dunedin 9054, New Zealand

Dr. Graham T. Eyres

Department of Food Science, University of Otago, PO Box 56, Dunedin 9056, New Zealand

Deadline for manuscript submissions

closed (10 May 2021)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/36947

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).