

Special Issue

Grape Wine: Physicochemical Properties, Sensory Attributes and Health Benefits

Message from the Guest Editors

Grape is one of the most important fruit cultivars in the world. Grape and its product wine have been part of the traditional Mediterranean diet and lifestyle for centuries. The latest research of the health benefit properties of wine is mostly focused on polyphenols as well-known compounds responsible for its bioactive properties against cardiovascular and neurological illness and cancer. The bioavailability of polyphenols may be the result of the food matrix, food processing and gut microbiota. Besides polyphenols, other compounds found in grapes like terpenoids, carbohydrates and macro and micro elements beyond their nutritional value also contribute to physicochemical properties. This Special Issue will focus on the latest findings of grape wine composition, using Raman non-destructive spectroscopy techniques and other qualitative and quantitative techniques, aiming to discover compounds responsible for physicochemical properties, sensory attributes and health benefit effects representing grapes as a good source of functional food. Special attention will be devoted to the cultivation site, processing techniques and postharvest effect on grape composition.

Guest Editors

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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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