

Special Issue

Food Perception: Taste, Smell and Flavour

Message from the Guest Editors

Dear colleagues, Eating is an essential activity to acquire energy and necessary nutrients. When food is chewed it is broken down by teeth and further digested by enzymes in saliva. Its taste, aroma and textural characteristics are perceived and contribute to food perception. Amongst the above-mentioned characteristics aroma and taste are the most important ones, attributed to the release of non-volatile and volatile compounds. These non-volatile and volatile compounds react with the senses in human tongues or noses to evoke brain responses.

In this Special Issue we aim to publish innovative research results and review papers that provide a fundamental understanding of food perception and relevant factors that contribute to it. We also encourage potential authors to submit articles concerned with the application of biosensors to food perception. Articles that discuss the effects of food processing, pre/post-harvest, packaging, etc., on sensory characteristics are also welcomed.

Guest Editors

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Deadline for manuscript submissions

closed (5 September 2022)



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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.

Editor-in-Chief

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