

Special Issue

Application of Spectrometric Technologies in the Monitoring and Control of Foods and Beverages

Message from the Guest Editors

In order to obtain high-quality products and to gain competitive advantage, food producers seek improved manufacturing processes, even more when physicochemical and sensory properties add significant value to the product. Improving the chemical and sensory properties requires a deeper understanding and control of the production process. From an analytical point of view, this can be gained by using the process analytical technologies (PAT) approach. Spectrometric techniques fall into the PAT guidelines, as they allow for getting real-time information (composition and properties) in the production process, and taking corrective measures, if necessary, before obtaining the final product.

The present Special Issue aims at visualizing the recent advances of spectrometric techniques, such as infrared and Raman spectroscopy, and mass spectrometry (HS-MS and GC-MS), in the monitoring and control of foodstuffs, such as wine, beer, milk, meat, vegetables, fruits/fruit juices, olive oil, or any other product of domestic or international origin.

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Deadline for manuscript submissions

closed (30 November 2020)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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