Special Issue

Extraction and Analysis of Compounds in Food Samples

Message from the Guest Editor

Food production is now focused on developing a wide range of products, from “superfoods” to “meat-alternatives”. They are dedicated to a specific group of consumers, such as vegans and vegetarians, sportsmen, or breastfeeding mothers. Their nutritional values are mostly pointed out. However, the high nutritional value of functional food should also be linked with the high sensorial properties of designed food. Sensory acceptance is an essential aspect from the consumers' perspective. The primary sensory features are taste and aroma. Therefore, aroma plays an important role in designing innovative functional food products. The aroma of food is a composition of various volatile compounds that may come from raw materials, or may arise during thermal processing, for example via Maillard reaction compounds formation or fermentation processes. The main aroma molecules identified in food products are aldehydes, alcohols, ketones, pyrazine, furan derivatives, esters, and terpens. The techniques of aroma/volatile compound determination, identification, and extraction are constantly developing, in the so called volatolomics field of reserach.

Guest Editor

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