Analysis of Food Aroma

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Deadline for manuscript submissions:
closed (15 June 2019)

Message from the Guest Editors

This Special Issue will encompass multiple aspects of the analysis of the food olfactory component from cutting-edge chemical analytical techniques of odor-active compounds to dynamic sensory evaluation methods. Advanced approaches that aim to model and visualize the complex relationships between the chemical composition of food and its perceived aroma are welcomed. Because of the complexity of natural food odor, flavor scientists must deal with highly intricate perceptual interactions that have repercussions on the reconstitution of the food odor signature and the identification of its key odorants. Thus, innovative recombination/omission and other mixture-based strategies will be included. Additionally, studies focusing on the role of human physiology and brain processing in food odor perception are encouraged.

Overall, this Special Issue of Foods will contain contributions from leading experts in the field of food odor analysis in relation to food product composition and development, food sensory perception and consumer liking, well-being and health.

Special Issue

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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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