



## Chemical Contaminants and Residues in Beverages

Guest Editor:

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### Message from the Guest Editor

Dear Colleagues,

Chemical contaminants and residues in the beverages industry can be present as a result of processing or storage; showing a final impact on the quality and safety of the food product and increasing consumer concern. Some examples of chemical contaminants could be those released from the manufacture of food contact materials, undeclared ingredients or impurities present on food additives, veterinary drugs and pesticide residues, heat-generated toxic residues, heavy metals, organic substances, natural toxins, among others. Risk assessment and analytical methods to monitor and control the presence of these substances are necessary.

Original and review papers dealing with all aspects of chemical contaminants and residues in beverages are welcome for inclusion in this Special Issue; including those related to the presence of main chemical contaminants and processes involved in this contamination, their implications on human health, and analytical methods used for their determination and control in beverages.

Prof. Mari Carmen Garrigós Selva  
*Guest Editor*

