



## Sensory Analysis as a Tool for the Improvement of the Quality of Beverages

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Deadline for manuscript submissions:

**closed (15 June 2024)**

### Message from the Guest Editors

Sensory analysis is a scientific discipline with relevant applications in many branches of sciences. When dealing with beverages, its employ is almost compulsory in order to guarantee the actual quality of the final product as well as to ensure the sensory acceptability of consumers. Sensory analysis has been widely used, for example, for the monitoring and improvement of the production process of beverages, for the classification and authentication of beverages attending to their origins, for the development of new products, or for the correlation of aroma with the aromatic profile of beverages, to cite some of them. Therefore, this Special Issue pretends to cover the latest applications of sensory analysis with the purpose of improving the final quality of beverages.

