



Omics and Beverages

Guest Editor:

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Message from the Guest Editor

Beverages are consumed daily. Since many of these beverages have a biological origin, the omics-techniques can be utilized in a variety of ways to extract nutritional, biological and chemical information from the beverage. This information can be related to a number of factors important for both consumers and producers; safety, traceability, quality, etc.

We welcome papers focused on omics approaches to investigate beverages, including genomics, transcriptomics, proteomics and metabolomics. The combination of multiple omics-techniques (Foodomics) can possibly provide a more holistic and integrative approach. All these omics-techniques are considered important analytical tools that can help us understand the biology behind the raw material used for the beverage in question and how it has been processed, its response to environmental stimuli or to genetic perturbation, or storage conditions to name a few.

In this Special Issue we will recognize papers that expand the boundaries of our existing knowledge in the field, including truly omics-studies, but also papers that report on characterization of novel beverages or on the process of novel technologies for beverage production.

