



an Open Access Journal by MDPI

Rice Wines and Spirits

Guest Editors:

Dr. M.J. Robert Nout

Formerly Associate Professor at Wageningen University & Research, Laboratory of Food Microbiology, POB 17, NL-6700 AA Wageningen, Netherlands

Dr. Prabir K. Sarkar

Microbiology Laboratory, Department of Botany, University of North Bengal, Siliguri-734013, India

Deadline for manuscript submissions:

closed (15 November 2018)

Message from the Guest Editors

Dear Colleagues,

The Special Issue will focus on the technology, biology, chemistry and toxicology of rice wines and spirits, including: the traditional processing, history and culture, microbiology, chemical composition, quality and ageing status characteristics of rice wines and spirits; the microbial ecology of fermentation starters and their metabolic activity; contribution of non-conventional yeasts in the production; genomics, transcriptomics, metabolomics, and aromatics supporting product quality improvement; technological developments and innovations associated with industrial production; characterization of authenticity using advanced analytical techniques such as flavour profiling and mathematical modelling; potential health benefits such as expected from bioactive compounds like GABA, antioxidants, and anti-diabetic principles; and toxicology issues aiming at wines and spirits containing minimum levels of unwanted substances such as ethyl carbamate, biogenic amines and mycotoxins.

Dr. M.J. Robert Nout

Dr. Prabir K. Sarkar

Guest Editors



mdpi.com/si/12257

Special Issue