



How Important Volatile Compounds Are for the Success of Beverages?

Guest Editor:

Prof. Dr. Angel A. Carbonell-Barrachina

Department Agro-food
Technology, Universidad Miguel
Hernandez de Elche, Alicante,
Spain

Deadline for manuscript
submissions:

closed (31 October 2019)

Message from the Guest Editor

A wonderful aged Sherry wine has a pale brown color and strong alcohol intensity, but what makes it different and superior to other wines is its aromatic profile. In a similar way, what is the main difference between a tomato juice prepared using seasonal tomatoes of a traditional-local cultivar and juice prepared using tomatoes grown in a fast cycle in a greenhouse? Seasonal fruit juice will have more sugars and organic acids, but when we close our eyes and drink the juice, the full and complex set of volatile compounds (odor-active) will fill our mouth with their green, vegetable, tomato-ID aromas. However, working with volatile compounds is extremely difficult. Most of the compounds are themosensitive, have isomers with completely different odor activities, not all the compounds will have a significant contribution to the final aroma, etc. Thus, it is extremely important that the isolation, identification, and quantification of volatile compounds be done using proper analytical techniques and equipment.

Therefore, let us prepare a fantastic Special Issue of the journal *Beverages* that will become reference material for all new researchers starting to work on this topic.

