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Sensory Characteristics, Flavor Profiles, and Physical Properties of Foods

Guest Editors:

Dr. Xi Feng

Department of Nutrition, Food Science, and Packaging, San Jose State University, San Jose, CA 95192, USA

Dr. Yanping Chen

School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai 200240, China

Dr. Ying Liu

College of Food Science and Technology, Huazhong Agricultural University, Wuhan 430070. China

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Message from the Guest Editors

This Special Issue will focus on the sensory characteristics, flavor profiles, and physical properties of foods. Sensory study always plays an essential role in flavor research, and the special issue will discuss the new developments in sensory tests, including descriptive and consumer tests. Articles discussing the limitations of different sensory evaluation methods are welcomed. Meanwhile, the advanced analytical methods, applied to flavor analysis, will be discussed. Also, the application of biotechnology to understanding the mechanisms of flavor formation in fruit, vegetable or muscle products, and the effect of preservation and processing on food flavor and physical properties, will be included.







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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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