



*foods*



an Open Access Journal by MDPI

## Effects of Malting and Brewing Process on Sensory and Quality of Beer

Guest Editor:

**Dr. Giuseppe Perretti**

Department of Economic and Food Science, University of Perugia, Perugia, Italy

Deadline for manuscript submissions:  
**closed (10 March 2021)**

### Message from the Guest Editor

It is always time for novel approaches to develop the beer sector with information about the connection between the agri-food chain production process and beer quality. The beer market is one of the biggest among food products, and its value is expected to increase in the next few years. Several elements are supposed to influence the process from the first step of barley steeping up to beer packaging. New and updated information is needed to fulfil the needs of customers. New needs about sensory satisfaction, sensory profile stabilization, ability of beer to support export, the wide area of environmental sustainability, and obviously better efficiency of the process need to be correlated with processing. Engineering proposals of innovative equipment are welcome, in correlation with their effect on beer quality. The relatively recent development of craft brewing, and generally the need for new beers, leave room during processing for brew master applications, sometimes with alternative raw materials to be managed.



[mdpi.com/si/48052](https://mdpi.com/si/48052)

**Special** Issue



*foods*



an Open Access Journal by MDPI

## 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.

## Author Benefits

**Open Access:** free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

**High Visibility:** indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [FSTA](#), [AGRIS](#), [PubAg](#), and [other databases](#).

**Journal Rank:** JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

## Contact Us

---

*Foods* Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
[X@Foods\\_MDPI](https://twitter.com/Foods_MDPI)