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# Influence of the Raw Materials and Beverage Processing on Volatile, Bioactive, and Sensory Profiles of the Final Product

Guest Editors:

Dr. Raquel Rodríguez Solana

Dr. Anabela Romano

Dr. Ludovina Galego

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# **Message from the Guest Editors**

In a world where craftsmanship meets innovation, beverage production is an ancient art continuously reinvented through technology, with its chemical and sensory profiles shaped by meticulous choices in every step of the process, from raw materials to final preservation.

The quality of a final beverage product is determined by a variety of factors, including the selection of species, geographical origin, ripeness, use of microorganisms in fermentation, optimization of production variables like raw material quantities, processing times, and temperatures, and proper preservation methods. Contemporary research further enhances this by exploring underutilized plants and climate-resilient raw materials, as well as developing sustainable practices to create innovative, high-quality, and secure beverages.

In this context, the aim of this Special Issue is to incorporate new knowledge about the influence of innovative and sustainable raw materials, beverage production, and preservation processes demanded by industry and consumers on the secondary metabolites and sensory profile of high-quality beverages.







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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

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