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The Chemistry behind Wine and Food Pairing

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Deadline for manuscript
submissions:

closed (20 September 2021)

Message from the Guest Editors

This Special Issue is connected to the Guest Editor's projects concerning oak wood's implications for wine organoleptic quality and the following working axes:

- Oak-wood–wine interactions: different modalities of oak and wine are used in order to study their interactions;
- Phenolic compounds' influence on astringency and bitterness: the sensory perception of ellagitannins is researched;
- Influence of toasting oak wood on phenolic compounds' structure : new forms of ellagitannins created during toasting are explored;
- Organoleptic defaults of oak wood: the oak wood defaults like TCA origin are studied;
- Structures of ellagitannins in spirits: new ellagitannins in spirits are studied.

Submissions of original research and review papers focused on the below keywords are highly encouraged and appreciated.



mdpi.com/si/69362

Special Issue



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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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