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Analysis of Volatile Organic Compounds in Foods and Beverages that Impact Flavor

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Message from the Guest Editor

Over 10,000 volatile organic compounds are known to exist; however, it is also estimated that only 3–5% actually influence sensory perception in any given product. It is only relatively recently that we have had the instrumental capability to extract, separate, and identify these odor active volatile compounds, especially when present at very low concentrations in complex matrices. We evaluate new extraction approaches, techniques, instruments, and processes to better understand flavor generation in foods and beverages.

The potential of volatile organic compounds to influence sensory perception depends upon their odor activity (concentration and odor thresholds), but also on a host of other product factors. In order to progress our understanding of volatile aromatic compounds influencing flavor perception, more in-depth chemometric approaches are required to determine direct correlations between sophisticated analytical data and sensory science.

This Special Issue is open to any contribution wholly or partially investigating analytical approaches to enhance our understanding of the impact of aromatic volatile organic compounds on sensory perception of foods or beverages.



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Special Issue



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Message from the Editor-in-Chief

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