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Winemaking: Advanced Technology and Flavor Research

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Message from the Guest Editors

Dear Colleagues,

At present, the use of new technologies in winemaking is becoming increasingly important. These new approaches allow cleaner production strategies to reduce the environmental impact and water consumption in winemaking, and improve the final wine quality. Several emerging technologies, such as electron-beam irradiation, high hydrostatic pressure, ultrasound, and pulsed light, are starting to be applied. For wine stabilization, different approaches and techniques can be used to remove undesirable or unsafe compounds present in wine or formed during winemaking.

This Special Issue is dedicated to advanced technologies applied in winemaking and flavor research. Potential topics include but are not limited to wine technology, such as emerging non-thermal technologies, wine flavor, and aroma, wine stabilization, wine analysis, wine chemistry, wine aging chemistry, and wine faults. Original research and review papers dealing with all these aspects are welcome for inclusion in this Special Issue of Foods.

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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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