

## Special Issue

# Recent Advances in the Chemistry and Microbiology of Beer

### Message from the Guest Editors

Today, beer is one of the most widely consumed alcoholic beverages in the world. Recently, the brewing industry has experienced a significant development through the appearance of craft beers with unique organoleptic characteristics and the use of hybridized or genetically modified microorganisms has been extended with the aim of improving both the brewing processes and the final products. Sensory properties and composition of beers are significantly influenced by the specific microorganisms involved in their production together with other different factors such as raw materials and the particular conditions under which the several stages involved in the brewing process are carried out. All of this determine the production of unique and exceptional beers with particular organoleptic properties and composition. Many analytical techniques have been proposed to determine those compounds related to organoleptic properties, with emphasis on gas and liquid chromatography and different multivariate statistical techniques have been also applied in order to obtain useful information.

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### Guest Editors

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### Deadline for manuscript submissions

closed (20 December 2023)



## Foods

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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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### Editor-in-Chief

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