

Special Issue

Latest Research on Flavor Components and Sensory Properties of Food

Message from the Guest Editors

Unavoidable changes occur during food processing and storage depending on the type of product and the processes used. These changes affect the flavor and sensory properties of foods, which are important aspects of their quality and for consumer satisfaction. Sensory analysis methods are an essential tool in quality management for improving existing food products and for developing new ones. The ability to accurately assess the sensory quality of food is of paramount importance in the food industry. Sensory evaluation provides important quantitative and qualitative data to support product development and influence marketing and business decisions. The sensory appeal of food is one of the most important factors influencing consumer purchase decisions. The aim of this Special Issue is to present the latest research on the effects of processing and storage on the formation of flavor components and sensory properties of 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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