

Special Issue

Analytical Strategies to Quantified Volatile Compounds in Food Products

Message from the Guest Editor

Identification and quantification of odorant volatile molecules exhaled by natural food products of vegetable or animal origin are attracting more and more attention to the scientific and the economic sectors. Smelling volatiles are widely used in the food sector, such as flavorings and preserving agents. However, foods can also be characterized, as well as chemical structure and/or concentration, according to their sensory properties. For the present Special Issue, we invite both original research and review articles related to the current state-of-the-art in volatile compounds in foods with an emphasis on recent trends in quantification analytical techniques. Focus primarily on the following topics: Identification of volatile compounds; Extraction of volatile compounds; Quantification of volatile compounds; Sensory analysis; Food products; Food wastes; Plant species; Novel additives; Shelf life analysis.

Guest Editor

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Deadline for manuscript submissions

closed (30 July 2021)



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About the Journal

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.

Editor-in-Chief

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