



Food Flavor: Molecular Decoding, Multimodal Interaction and Perception

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Message from the Guest Editors

Flavor determines food acceptability by consumers and has been a topic of great interest at the center of food research. Molecule decoding of key flavor compounds from native or processed foods is an essential component of flavor research, supported by many modern analytical techniques such as HPLC-MS and GC-MS. With the rapid advances of omics and sensory-guided approaches, flavoromics and sensomics have paved the way for the comprehensive identification of flavor molecules and the understanding of relationships between flavor compounds and resulting sensory properties. The presence of major food ingredients such as proteins, lipids, and carbohydrates also interact with flavor molecules, which further affects the release or retention of aroma compounds, thus influencing food flavor perception. A better knowledge of flavor-related interactions and perception in food or during food consumption could contribute to the optimization of their use to develop both successful novel food products and strategies for promoting food quality.





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Message from the Editor-in-Chief

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