molecules

an Open Access Journal by MDPI

IMPACT FACTOR 4.2

Indexed in: PubMed

CITESCORE 7.4

Volatile Compounds in Food Chemistry

Guest Editors:

Dr. Da Chen
Department of Food Science and Technology, The Ohio State University, Columbus, OH 43210, USA

Prof. Dr. Tao Feng
School of Perfume and Aroma Technology, Shanghai Institute of Technology, Shanghai 201418, China

Dr. Jeffry Tang
Malaghan Institute of Medical Research, Wellington 6242, New Zealand

Deadline for manuscript submissions:
closed (28 February 2023)

Message from the Guest Editors

Aroma and flavor are considered to be decisive factors that affect consumers' acceptance and preference of food products. The sensation originates from the stimulation of human organs by volatile compounds. The compounds consist mainly of a class of small organic molecules (e.g., aldehydes, alcohols, ketones, esters, terpenes, acids) derived from an array of nutrients through plant metabolism, fermentation, and processing. Their compositions change with the geographical origin of food ingredients, food formulation, processing strategy, and storage conditions and serve as defining elements of distinct aroma/flavor of individual foods.

This Special Issue aims to collect papers dealing with the characterization of volatile compounds in different types of foods and how they contribute to sensory/nutritional properties. Strategies centered on the improvement of food flavor/aroma and (or) their release patterns, such as advanced processing techniques, optimized processing conditions, encapsulation, and biomolecule interactions, will also be welcome. Changes to volatile compounds during fruit and vegetable development, growth, and post-harvest are also of interest.

molecules

IMPACT FACTOR 4.2 | Indexed in: PubMed | CITESCORE 7.4

an Open Access Journal by MDPI

Editor-in-Chief

Prof. Dr. Thomas J. Schmidt
Institute of Pharmaceutical Biology and Phytochemistry, University of Münster, Corrensstrasse 48, D-48149 Münster, Germany

Message from the Editor-in-Chief

As the premier open access journal dedicated to experimental organic chemistry, and now in its 25th year of publication, the papers published in *Molecules* span from classical synthetic methodology to natural product isolation and characterization, as well as physicochemical studies and the applications of these molecules as pharmaceuticals, catalysts and novel materials. Pushing the boundaries of the discipline, we invite papers on multidisciplinary topics bridging biochemistry, biophysics and materials science, as well as timely reviews and topical issues on cutting edge fields in all these areas.

Author Benefits

Open Access: free for readers, with article processing charges (APC) paid by authors or their institutions.
High Visibility: indexed within Scopus, SCIE (Web of Science), PubMed, MEDLINE, PMC, Reaxys, CaPlus / SciFinder, MarinLit, AGRIS, and other databases.
Journal Rank: JCR - Q2 (Chemistry, Multidisciplinary) / CiteScore - Q1 (Chemistry (miscellaneous))

Contact Us

Molecules Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/molecules
molecules@mdpi.com
𝕏@Molecules_MDPI