



## Volatile Compounds and Smell Chemicals (Odor and Aroma) of Food

Guest Editor:

### Prof. Dr. Eugenio Aprea

Center Agriculture Food  
Environment, University of  
Trento/Fondazione Edmund  
Mach, Via E. Mach, 1 - 38010  
S.Michele all'Adige (TN), Italy

Deadline for manuscript  
submissions:

**closed (31 March 2020)**

### Message from the Guest Editor

Among the constituents of food, volatile compounds are a particularly intriguing group of molecules, because they give rise to odour and aroma. Indeed, olfaction is one of the main aspects influencing the appreciation or dislike of particular food items. Volatile compounds are perceived through the smell sensory organs of the nasal cavity, and evoke numerous associations and emotions, even before the food is tasted. Such a reaction occurs because the information from these receptors is directed to the hippocampus and amygdala, the key regions of the brain involved in learning and memory.

In addition to identifying the odour active compounds, the analysis of the volatile compounds in food is also applicable for detecting the ripening, senescence, and decay in fruit and vegetables, as well as monitoring and controlling the changes during food processing and storage (i.e., preservation, fermentation, cooking, and packaging).

I warmly invite colleagues to submit their original research or review articles covering all aspects of volatile compounds research in the food sector (excluding pesticides), and/or the analytical methods used to identify, measure, and monitor these molecules.





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](http://www.mdpi.com)

[mdpi.com/journal/molecules](http://mdpi.com/journal/molecules)  
[molecules@mdpi.com](mailto:molecules@mdpi.com)  
[X@Molecules\\_MDPI](#)