

Special Issue

Feature Papers in Sensory Analysis of Beverages Section—2nd Edition

Message from the Guest Editor

Considering the impact of the previous Special Issue we released on the topic of sensory analysis, we are pleased to announce that we are launching a second SI on the topic, entitled “Feature Papers in Sensory Analysis of Beverages Section—2nd Edition”. The Special Issue will present a collection of feature papers on recent developments in the sensory analysis of beverages, including the impact of raw materials or variations in beverages on their organoleptic properties, the relationship between physicochemical and sensory properties, consumers’ opinion of different intrinsic/extrinsic beverages properties, new methods in the study of the sensory properties of beverages, new beverage developments obtained using a consumer-centered approach, cross-cultural studies on beverage perception or choice, etc. This Special Issue invites researchers in the field to submit papers that feature original research and review articles. If interested in contributing to this Special Issue, researchers should send the (tentative) title and abstract of their potential paper/review to the guest editor listed below. We are looking forward to receiving your contribution.

Guest Editor

Dr. Laura Vázquez-Araújo

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Deadline for manuscript submissions

closed (28 November 2023)



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About the Journal

Message from the Editor-in-Chief

Editor-in-Chief

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Author Benefits

High Visibility:

indexed within Scopus, ESCI (Web of Science), FSTA,
CAPlus / SciFinder, PubAg, and other databases.

Journal Rank:

JCR - Q2 (Food Science and Technology) / CiteScore - Q1
(Food Science)

Rapid Publication:

manuscripts are peer-reviewed and a first decision is
provided to authors approximately 19.1 days after
submission; acceptance to publication is undertaken in 4.5
days (median values for papers published in this journal in
the second half of 2024).