Special Issue

Volatile Composition of Drinks

Message from the Guest Editor

Volatile compounds present in drinks are important contributors to the flavor profile of the products, and therefore responsible of the acceptance or rejection of this foods by consumers. The present Special Issue pretends to comprise several studies to increase knowledge about 1) different methodologies to determine volatiles in beverages, 2) the contribution of the volatile compounds to the aroma/flavor of the drinks, 3) the presence of key compounds that might drive consumers' behavior, that can be used as shelf-life indicators, etc.



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Message from the Editor-in-Chief

Editor-in-Chief

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