Special Issue

Novel Research on Aroma Interactions of Alcoholic Beverages

Message from the Guest Editors

Determining relationships between flavor chemistry and sensory perception in complex mixtures, such as alcoholic beverages, is very difficult. There are hundreds of flavor compounds in alcoholic beverages contributing to the sensory perception of aroma. Some compounds act as direct impact compounds, while others may have indirect effects or impact sensory perception through a range of interactions. Methods used to relate chemical composition to sensory perception unfortunately do not take into account the many possible ways in which flavor compounds may contribute to aroma. The vast majority of methods correlate flavor chemicals with sensory perception. Additionally, many methods assume that the greatest chemical differences equate to the greatest sensory differences, and it is well known that very small changes in flavor chemistry can have large impacts on sensory perception. Novel research on flavor compound interactions and the many combinations and concentrations that alter aroma perception is needed to gain a clear understanding of the many different aroma qualities of alcoholic beverages.

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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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