

Special Issue

Volatiles in Foods - Impact on Consumer Acceptance

Message from the Guest Editors

Volatile organic compounds (VOCs) play a crucial role in the development of food aroma, which is the primary attribute for consumers' acceptability. Scientific evidence suggests that odor is the main parameter that defines the quality of foods, since it acts as a signal of the presence of edible or inedible food even before the consumer sees the food. Different VOC patterns are obtained depending on cultivars, geographical origin, and different pre- and postharvest treatments or storage conditions, contributing to the discrimination of foodstuff in different sensory qualities. In this context, this Special Issue invites you to send novel contributions concerning any aspect related to the monitoring of the VOC profile with the aim of contributing to identifying possible signature metabolites (biomarkers) or patterns able to guarantee desirable aromatic characteristics to consumers, to meet expectations in a specifically targeted consumer market and ensuring the highest possible quality.

Guest Editors

Prof. Dr. José Sousa Câmara

CQM - Centro de Química da Madeira, Faculty of Exact Sciences and Engineering, University of Madeira, Funchal, Portugal

Dr. Rosaria Cozzolino

Institute of Food Science, National Council of Research (ISA-CNR), Via Roma 64, 83100 Avellino, Italy

Deadline for manuscript submissions

closed (31 December 2022)



Foods

an Open Access Journal
by MDPI

Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



mdpi.com/si/106463

Foods

MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



About the Journal

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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA
2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.5 days after submission; acceptance to publication is undertaken in 2.5 days (median values for papers published in this journal in the second half of 2024).