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Assessment of Food Quality and Authenticity Using Volatile Compounds

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Message from the Guest Editors

It is generally known that volatile compounds play an important role in the odor quality characteristics and consumer acceptance of food. The development and application of analytical strategies to search for compounds contributing to the aroma of foods is of great importance, because they allow us to study the changes in the volatile profile during the various production steps. such as storage, fermentation, heat processing, as well as to select suitable markers of food spoilage. The understanding of odor development by chemical, biochemical, and microbiological processes occurring in food will offer possibilities to control the various extrinsic factors that influence the formation of volatile compounds and, consequently, the quality of food products. This Special Issue is open to any contribution investigating analytical approaches focused on volatile components in order to monitor any aspect of food quality or authenticity issue.













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Message from the Editor-in-Chief

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