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The Past, Present and Future of the Fruit Wine Industry

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Deadline for manuscript submissions:

30 May 2024

Message from the Guest Editors

Dear Colleagues,

An increasing number of consumers are choosing fermented fruit wine with a lower alcohol content and richer flavor over more common alternatives. This Special Issue will review the history of fruit wine, analyze current hot spots in this field, and explore future development directions of the fruit wine industry. Topics to be addressed include, but are not limited to, the following:

- (1) The fermentation adaptability of different fruit varieties;
- (2) The change mechanism of bioactive compounds in fruit wine processing;
- (3) The influencing mechanism of key processing unit operation in core nutrient components and efficient retention of nutrients:
- (4) The development of traditional and new yeasts and their application in high-quality fruit wine;
- (5) Flavor/taste/aroma profiles in fruit wine;
- (6) Authenticity and traceability and microbial biotechnological approaches aiming to improve food safety and potential health benefits;
- (7) Analysis of components in fruit wine and/ or rapid methods and innovative applications;
- (8) Methods for determining roles of fruit wine components in human health using omics technologies and/or system biology.













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Editor-in-Chief

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Message from the Editor-in-Chief

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