

## SPECIAL ISSUE ON FOOD-SENSING TECHNOLOGIES AND APPLICATIONS

### PREFACE



Humans are able to perceive food taste, savor, and texture. These perceptions are essential to our health and enjoyment of food. On the other hand, they are also important factors in food development and production and determine quality and sales. A wide range of areas including product development, production processes, quality control, and safety improvement require food measurement technologies and characterization methods.

This special issue focuses on new measurement technologies and novel methods for food evaluation and characterization. The scope of this special issue includes sensors for food taste, savor, and texture measurements, food characterization methods and measurement technologies, and chemical analyses.

This special issue contains one review paper and six research papers. All the papers were submitted by researchers working in related fields. The first paper is a review paper related to the visualization of food-derived polyphenols. The next four papers are related to food evaluation and characterization. The sixth paper deals with the measurement method. The final paper, which was submitted by a sake brewing company, is related to the taste visualization system.

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