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Nota di contenuto	About the Special Issue Editor -- Preface to "Phenolic Compounds in Fruit Beverages" -- Phenolic Composition and Related Properties of Aged Wine Spirits: Influence of Barrel Characteristics. A Review -- Recent Advances and Applications of Pulsed Electric Fields (PEF) to Improve Polyphenol Extraction and Color Release during Red Winemaking -- Phenolic Compounds and Antioxidant Activity in Grape Juices: A Chemical and Sensory View -- Electrochemistry of White Wine Polyphenols Using PEDOT Modified Electrodes -- Wine Phenolic Compounds: Antimicrobial Properties against Yeasts, Lactic Acid and Acetic Acid Bacteria -- Characterization of an Antioxidant-Enriched Beverage from Grape Musts and Extracts of Winery and Grapevine By-Products -- Optimization of the Juice Extraction Process and Investigation on Must Fermentation of Overripe Giant Horn Plantains -- Physicochemical Stability, Antioxidant Activity, and Acceptance of Beet and Orange Mixed Juice during Refrigerated Storage -- LC-MS/MS and UPLC-UV Evaluation of Anthocyanins and Anthocyanidins during.
Sommario/riassunto	Phenolic compounds, also called polyphenols, constitute a diverse group of secondary metabolites that exist in plants and their fruits. This important group of compounds contributes to organoleptic characteristics, such as color, taste, astringency and bitterness of fruit beverages. In addition, these compounds have gained considerable interest due to research suggesting their many health benefits especially as antioxidants. Thus, the objective of this Special Issue is to publish a compilation of original research and review papers that cover different aspects of phenolic compounds in fruit beverages, such as

fruit composition, varieties and factors that could affect their phenolic composition, analytical methods for phenolic identification and quantification, impact of fruit beverages technologies on phenolics, role of phenolics in the sensorial analysis of fruit beverages and the biological activities and the health benefits of fruit beverages polyphenolics.

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