



Microbiota of Fermented Beverages

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Message from the Guest Editors

Artisanal or industrial fermented beverages are the result of the metabolic activity of a complex microbiota made of the indigenous microorganisms naturally associated with the raw materials, and/or selected microorganisms inoculated as starter cultures.

Indeed, the identification of the key microbial communities associated with the different fermented beverages and the understanding of the physiological and metabolic interactions among microorganisms, are essential for the management of the fermentation processes and to ensure the quality of the final product. Both culturable and non-culturable microorganisms may play an important role in the final product. Thus, currently, there is great attention around the development and combination of culture-dependent/independent and metagenomic approaches for the characterization of the microbiota, and the elucidation of its metabolic potential. Likewise, new and updated studies regarding the microbial interactions that occur at all the various stages of production of fermented beverages are desirable.





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Message from the Editor-in-Chief

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