



Safety and Microbiological Quality

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Message from the Guest Editors

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Safety issues are related to the control of growth and persistence of foodborne pathogens, but also to the presence of toxic compounds, such as mycotoxins, biogenic amines, ethylcarbamate or other chemical hazards, formed over fermentation. Moreover, fermentation of some plant-derived foods aims to decrease the level of toxic molecules, like cyanogens and other anti-nutritional factors. This Special Issue will consider manuscripts dealing with management or control of chemical or microbiological hazards, including HACCP approaches and ferment quality.

In addition, microbiological quality of fermented foods and beverages is closely connected to sensory or nutritional quality, may influence shelf-life of resulting products by the control of microbial spoilage but also can directly influence process reproducibility. Lastly, microbial activity in fermented products can impact intestinal microbiota of host. Hence, this issue will also focus on the management of microorganisms to ensure a high microbiological quality.





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