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Process Optimization and Quality Improvement of Fermented Foods and Beverages

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Message from the Guest Editors

Numerous microorganisms, through their metabolic activity, can improve the flavour, nutritional and health properties of fermented foods and beverages. Consequently, scientific and industrial interest is increasingly directed towards the microbial-driven fermentations for the formulation of new fermented foods and beverages with safe, healthy and functional properties.

Despite the many favourable properties of fermentation and the microorganisms traditionally used in food fermentation, there are still process optimisation problems that need to be overcome. Optimising fermentation procedures is necessary to identify the best processing conditions that increase the yield of a production process and lead quality characteristics in the desired direction.

Therefore, we invite you to submit your recent research in this area to the Special Issue of *Foods* under the title "Process Optimization and Quality Improvement of Fermented Foods and Beverages". This Special Issue aims to cover recent studies addressing technological, microbiological, biochemical, nutritional and health aspects for the delivery of better, safer and more cost-effective fermented food products and beverages.













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Message from the Editor-in-Chief

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