## **Special Issue**

## Fermentation Technology in Food Production

## Message from the Guest Editors

Traditional fermentation is one of the oldest and most economical methods of producing and preserving food. Food fermentation is the gradual breakdown of organic matter by the enzymes of microorganisms. In food processing, bacterial, yeast, and mold fermentation is used. As a result, substances are created that give the product durability and characteristic organoleptic features. Fermentation can enrich food with vitamins, protein, amino acids, and essential fatty acids. In some cases, it is a process necessary for the detoxification of raw materials and the production of safe food.

Additionally, research data have provided evidence that fermented foods may have various health benefits. Due to the important role of fermentation processes in food production and the popularity of fermented products,

fermented foods may have various health benefits. Due to the important role of fermentation processes in food production and the popularity of fermented products, there is a need for research in this area. We welcome different types of manuscript submissions, including original research articles and up-to-date reviews. Keywords:

- fermented food;
- lactic acid fermentation;
- alcoholic fermentation:
- acetic acid fermentation;
- alkaline fermentation;
- microorganisms in food production;
- nutritional benefits:
- food safety

## **Guest Editors**

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## Deadline for manuscript submissions

closed (20 January 2023)



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## **About the Journal**

## Message from the Editor-in-Chief

As the world of science becomes ever more specialized, researchers may lose themselves in the deep forest of the ever increasing number of subfields being created. This open access journal Applied Sciences has been started to link these subfields, so researchers can cut through the forest and see the surrounding, or quite distant fields and subfields to help develop his/her own research even further with the aid of this multidimensional network.

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