



## New Insights on Traditional Fermented Beverages

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### Message from the Guest Editors

Traditional fermented beverages constitute an extremely interesting group of fermented foods mostly limited to local markets. There are a huge diversity of beverages that can be produced by the action of an immense range of microorganisms on an enormous number of different raw materials by these natural and sustainable processes. Most of these processes have only been poorly studied or not studied at all. However, some of the resulting beverages may be relevant not only because of their sensory characteristics and the product diversification they imply but also for the potential presence of probiotic microorganisms or prebiotic compounds, which can beneficially impact human health. In fact, some studies have been carried out linking the usual consumption of fermented foodstuffs to health benefits.

This Special Issue will cover all research focused on the production of traditional fermented beverages and the different microorganisms involved, paying special attention to the improvement of the products they generate, not only related to product diversification and sensory traits but also regarding nutrition and health enhancement through a natural and sustainable processes.

