

Special Issue

New Insights on Traditional Fermented Beverages

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.

Guest Editors

Dr. Amparo Gamero
Dr. Mónica Gandía
Dr. Nerve Zhou

Deadline for manuscript submissions

closed (20 April 2023)



Beverages

an Open Access Journal
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Impact Factor 2.7
CiteScore 4.6



mdpi.com/si/91971

Beverages
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
beverages@mdpi.com

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About the Journal

Message from the Editor-in-Chief

Editor-in-Chief

Prof. Dr. Edgar Chambers IV
Center for Sensory Analysis and Consumer Behavior, Kansas State
University, Manhattan, KS 66506, USA

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