

## Topical Collection

# Wine and Beverage: Fermentation and Conservation Technologies

### Message from the Collection Editors

Wine and fermented beverages are currently a relevant topic in the food industries; in many countries, beverages are among the sectors with the highest added value. This Topical Collection, entitled “*Wine and Beverages: Fermentation and Conservation Technologies*”, covers many aspects of the fermentation and conservation technologies that are used to produce high quality wines and other fermented beverages, including: grape and other raw material quality assessment, fermentation technologies and biotechnologies, use of non-*Saccharomyces* yeasts, controlled fermentations, malolactic fermentation, natural stabilization processes, stabilization additives, emerging non-thermal technologies, conventional and innovative ageing processes, control of spoilage microorganisms, and sensory quality.

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### Collection Editors

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## Beverages

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## About the Journal

### Message from the Editor-in-Chief

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#### Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 23.7 days after submission; acceptance to publication is undertaken in 8.7 days (median values for papers published in this journal in the second half of 2025).