

Special Issue

Traditional Fermented Beverages

Message from the Guest Editors

We are pleased to invite you to contribute your article to a Special Issue focusing on traditional fermented beverages. The objective of this Special Issue will be to present and discuss all the new and emerging information regarding traditional fermented beverages around the world. We anticipate prompt peer review by global leaders in this area of research and a plan to publish the Special Issue as a printed book version if we successfully garner more than ten articles. There is a lot of space to analyze and describe frontiers in production, microbiology, microbiome and metabolomics, biochemistry, sensory, bioactive compounds, health benefits, starter cultures development and process optimization of different traditional fermented beverages. As a recognized leader in this area of research, it is an honor to invite you to kindly contribute your article in form of original research or a review paper for this Special Issue focusing on “Traditional Fermented Beverages”.

Guest Editors

Dr. Ogueri Nwaiwu

Food Safety Group, School of Chemical Engineering, University of Birmingham, Edgbaston, Birmingham B15 2TT, UK

Dr. Folarin Oguntoyinbo

Department of Chemistry and Fermentation Sciences, College of Arts and Sciences, Appalachian State University, Boone, NC, USA

Deadline for manuscript submissions

closed (20 May 2019)



Beverages

an Open Access Journal
by MDPI

Impact Factor 2.7
CiteScore 4.6



mdpi.com/si/15625

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

[mdpi.com/journal/
beverages](https://mdpi.com/journal/beverages)





Beverages

an Open Access Journal
by MDPI

Impact Factor 2.7
CiteScore 4.6



[mdpi.com/journal/
beverages](https://mdpi.com/journal/beverages)



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

Author Benefits

High Visibility:

indexed within Scopus, ESCI (Web of Science), Embase, FSTA, CAPIus / SciFinder, PubAg, and other databases.

Journal Rank:

CiteScore - Q2 (Food Science)

Rapid Publication:

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).