



Enological Repercussions of Non-*saccharomyces* Species 4.0

Guest Editor:

Prof. Dr. Antonio Morata

Department of Food Science and
Technology, Universidad
Politécnica de Madrid (UPM),
Madrid, Spain

Deadline for manuscript
submissions:

closed (31 January 2023)

Message from the Guest Editor

Since the beginning of this century, non-Saccharomyces yeasts have had increased relevance in wine processing. Species such as *Torulaspora delbrueckii*, *Metschnikowia pulcherrima*, *Kloeckera apiculata*, *Lachancea thermotolerans*, *Schizosaccharomyces pombe*. Moreover, spoilage non-Saccharomyces yeasts such as *Brettanomyces bruxellensis*, *Saccharomyces ludwigii*, and *Zygosaccharomyces bailii* are becoming important because of the alterations they are able to produce in high-quality wines. New strategies have been developed to control these defective yeasts without affecting the sensory quality. Additionally, new applications of non-Saccharomyces yeasts, such as their use as nutrients during fermentation, as fast releasers of polysaccharides at the end of fermentation or during ageing on lees, and the application of these species in biocontrol or as bioprotective tools to eliminate or decrease spoilage microorganisms in grapes, open new possibilities in current wine biotechnology. This Special Issue intends to compile current research and revised information on non-Saccharomyces yeasts with enological applications to facilitate the use and understanding of this biotechnological tool.





an Open Access Journal by MDPI

Editor-in-Chief

Dr. Badal C. Saha

Retired, National Center for
Agricultural Utilization Research,
USDA-ARS, Peoria, IL, USA

Message from the Editor-in-Chief

Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

Author Benefits

Open Access: free for readers, with article processing charges (APC) paid by authors or their institutions.

High Visibility: indexed within Scopus, SCIE (Web of Science), PubAg, FSTA, Inspec, CAPlus / SciFinder, and other databases.

Journal Rank: JCR - Q2 (*Biotechnology and Applied Microbiology*) / CiteScore - Q2 (*Plant Science*)

Contact Us

Fermentation Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/fermentation
fermentation@mdpi.com
X@Ferment_MDPI