

Special Issue

Fermented Foods in a Sustainable Future: Safety, Quality and Innovation

Message from the Guest Editors

As global interest in fermented foods grows, there is an urgent need to better understand the dynamics that influence safety, functional quality and environmental performance. We welcome multidisciplinary contributions that advance microbial safety and hazard management, including work on pathogens, spoilage organisms, biogenic amines, mycotoxins, Antimicrobial Resistance genes, chemical residues and emerging contaminants such as Per- and Polyfluoroalkyl Substances and microplastics. Submissions addressing microbial ecology and functional genomics of fermentation systems are also encouraged, with emphasis on microbiome profiling, microbial succession, starter-culture innovation and bacteriocin-producing strains. Studies focusing on sustainability, including valorization of food and agricultural side-streams, fermented alternative proteins, Life Cycle Assessment-based assessments and resource-efficient production models, are particularly welcome. Finally, we encourage manuscripts that scientifically characterize traditional fermented foods and explore the preservation and modernization of artisanal fermentation practices.

Guest Editors

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About the Journal

Message from the Editor-in-Chief

Welcome to an open access journal, *Fermentation*, which meets the growing need for a high quality peer-reviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this 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 journal. Proposals for editing a special issue for a particular topical area are always welcome.

Editor-in-Chief

Prof. Dr. Christian Kennes
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