

## Special Issue

# The Transformation of Rudimentary Fermented Products into Controlled Industrial Processes and Its Safety

### Message from the Guest Editors

Fermented foods are attracting a significant amount of attention in recent years, and not just by consumers. Fermentation is an ancient technique, which allows us to obtain various products using bacteria and fungi. Many widely known products are produced based on rudimentary fermentation methods, for example, various beers, leavened bread, Asian food such as kimchi or miso, fermented cucumbers and cabbage, and dairy products such as yogurt or kefir. Currently, the industry is strongly focused on developing valuable fermented products from well-standardized production chains. The key factor of interest for companies is the ability to control the process at every step and ensure its safety, but preparing clean labels with sufficient information about the influence on human health and terms of storage and gathering knowledge regarding possible hazards and contamination connected with fermented foods are also of interest. This Special Issue comprises topical studies addressing some of the problems and solutions for technical and consumer challenges of fermented foods in the 21st century and their safety, quality, and standardization of rudimentary processes.

### Guest Editors

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### Deadline for manuscript submissions

closed (27 November 2023)



## Fermentation

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## About the Journal

### 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.

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### Editor-in-Chief

Dr. Badal C. Saha  
Retired, National Center for Agricultural Utilization Research, USDA-  
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