

## Special Issue

# Biotechnological and Functional/Probiotic Characteristics of Non-Conventional Yeasts in Fermented Beverages

### Message from the Guest Editors

In recent years, there has been a growing interest in the use of non-Saccharomyces yeasts in conventional beverages, such as wine and beer, with the aim of achieving several positive benefits. Such yeasts could have a dual role: on the one hand their fermentative activities can release compounds with functional or prebiotic action and, on the other, they themselves possess characteristics akin to probiotic microorganisms. The development and actual applications of functional beverages are of growing interest in the agrifood field. In this Special Issue, we invite authors leading investigations in this topic to contribute to the knowledge on non-conventional yeasts in different applications, including their use in fermented beverages.

Keywords: non-conventional yeasts; wine; beer; aroma improvement; biocontrol; ethanol reduction; NABLAB beer; functional beverages; probiotic yeasts; prebiotic and postbiotic compounds

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### Guest Editors

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### Deadline for manuscript submissions

31 October 2025



## Fermentation

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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  
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