

Special Issue

Dairy Fermentation from a Microbial Perspective

Message from the Guest Editors

Dairy fermentation represents one of the oldest and most sophisticated biotechnological processes, driven by complex and dynamic microbial communities. Microorganisms, primarily lactic acid bacteria, but also yeasts and molds, play pivotal roles in determining the safety, quality, texture, flavor, and nutritional value of fermented dairy products. With the advancement of molecular and omics based techniques, our understanding of microbial diversity, metabolic pathways, and interspecies interactions in dairy systems has significantly deepened.

We are pleased to invite you to contribute to this Special Issue entitled “Dairy Fermentation from a Microbial Perspective”.

This Special Issue aims to gather high quality original research articles and comprehensive reviews that explore microbial driven transformations in dairy matrices. The topic aligns closely with the journal's scope by integrating food microbiology, fermentation technology, and functional food development. Emphasis will be placed on studies that provide mechanistic insights, innovative methodologies, and translational applications in dairy fermentation.

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

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 16.8 days after submission; acceptance to publication is undertaken in 3.6 days (median values for papers published in this journal in the first half of 2026).