

Special Issue

Analysis of Quality and Sensory Characteristics of Fermented Products

Message from the Guest Editors

Fermented products encompass a wide range of items, such as alcoholic beverages, dairy products, bean products, vegetables, meat products, and condiments. The products provide essential nutrients like protein, minerals, and other nutrients, enriching diets that might otherwise lack diversity and nutritional value. The quality analysis of fermented products involves various assessments, including composition analysis, trace element analysis, pesticide residue analysis, veterinary drug residue analysis, mycotoxin analysis, food additive analysis, and analysis of other potentially harmful substances. Sensory analysis plays a crucial role in new product development, evaluating food quality, predicting market trends, and assessing product appeal. The objective of this Special Issue is to publish recent and innovative research findings, as well as review papers, focusing on the quality and sensory analysis of fermented foods. Emphasis will be placed on analytical methods and techniques, quality and safety control measures, and the microbiology involved in this area.

Guest Editors

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Deadline for manuscript submissions

closed (30 September 2024)



Fermentation

an Open Access Journal
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Impact Factor 3.3
CiteScore 5.7



mdpi.com/si/201704

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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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