

## Special Issue

# Wine and Beer Fermentation, 2nd Edition

### Message from the Guest Editor

In the evolution of the food and beverage sector, alcoholic beverages, mainly wine and beer, provide higher levels of consumer satisfaction because of their extraordinary mix of history, culture, wellbeing, and rural and economic impacts. Nevertheless, after thousands of years, consumers and entrepreneurial opportunities are pushing research to higher levels of quality, and there is a need for novel scientific information to maintain the control of the entire food chain, from raw materials to consumption, as well as processing and shelf life. Fermentation is the core processing step, whereby the chemical and physical features of wine and beer interact with the complex metabolism of relevant microorganisms. Therefore, further scientific information on the management and results of wine and beer fermentation are welcomed in this Special Issue. The microbial management of low-alcohol or no-alcohol wines and beers is also a welcomed.

### Guest Editor

Dr. Giuseppe Italo Francesco Perretti

Department of Agricultural, Food and Environmental Science, University of Perugia, Perugia, Italy

### Deadline for manuscript submissions

31 December 2025



## Fermentation

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CiteScore 5.7



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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-ARS, Peoria, IL, USA

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