

## Special Issue

# Recent Advances in Microbial Fermentation in Foods and Beverages

### Message from the Guest Editors

The role of microorganisms in the transformation and conservation of foods has become progressively evident in recent years, resulting in an increasing interest in bacteria, yeast, and mold in the food industry. In addition, microbial metabolism could result in a nutritional enrichment of fermented food, as well as a tool to obtain functional foods. The aim of this Special Issue is to collect original research articles, as well as reviews articles, investigating the use of microbial cultures aimed at improving the organoleptic and nutritional properties of both traditional and innovative foods, as well as the use of microbial cultures for health purposes. Besides microbiology, there will be a particular focus on the biochemistry of fermentation. In particular, studies shedding light on the role played by the microbial pathways and/or specific enzymes on both pro-technological and food nutritional properties in several steps of production are strongly encouraged.

**Keywords:** fermented foods; alcoholic beverages; microbial metabolism; probiotics; microbial biochemistry; nutritional enrichment; microbial culture; functional foods

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### Guest Editors

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### Deadline for manuscript submissions

closed (30 April 2025)



## 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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