

## Special Issue

# Advances in Fermented Foods and Beverages, 2nd Edition

### Message from the Guest Editor

Fermented foods and beverages have been integral to the human diet since the dawn of civilization. These products are broadly characterized by their production through controlled microbial activity and enzymatic transformations of key food components. Food fermentations are classified based on the primary metabolites and microorganisms involved, such as alcohol, carbon dioxide, lactic acid, acetic acid, propionic acid, ammonia, and fatty acids. Alternatively, they can be categorized by the substrates used, which include meats, fish, dairy products, vegetables, soybeans and other legumes, cereals, and starchy roots, as well as grapes and various other fruits. Raw materials rich in monosaccharides, disaccharides, or starch are typically fermented by yeasts or lactic acid bacteria. Molds and *Bacillus* species are often utilized for starch saccharification, protein hydrolysis, or as secondary agents during ripening after the initial fermentation. The wide range of combinations between foods and microorganisms has led to the creation of thousands of unique fermented foods and beverages.

### Guest Editor

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## Fermentation

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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.

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### Editor-in-Chief

Prof. Dr. Christian Kennes  
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