

Special Issue

Functional Properties of Microorganisms in Fermented Foods, 2nd Edition

Message from the Guest Editors

Fermented foods have a long history and rich variety, and they are popular all over the world. The fermentation of beneficial microorganisms can not only preserve foods effectively, but also give the foods a unique flavor and enrich their nutritional value. The precise development and utilization of superior strains in traditional fermented foods is of great significance for the improvement of their quality. A comprehensive analysis of the functional properties of beneficial microorganisms in fermented foods is a theoretical prerequisite for the development of high-quality fermented foods. In this process, we need to analyze the formation mechanisms of unique flavors in fermented foods, the formation and/or enrichment mechanism of nutritional functions, and the role of microorganisms in the preservation of fermented foods. In addition, identifying the various parts of the processing of traditional fermented foods, achieving an industrial scale of production, and creating innovative fermented foods are urgent technical tasks for the fermented food industry.

Keywords: fermented food; functional properties; functional nutrition; flavor; antibacterial properties;

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