

## Special Issue

# Recent Advances in Microbial Fermentation in Foods and Beverages, 2nd Edition

### Message from the Guest Editors

The role of microorganisms in the transformation and conservation of foods has become evident in recent years, resulting in an increasing interest in bacteria, yeast, and mold in the food industry. In addition, microbial metabolism can result in nutritional enrichment of fermented food, while also serving as a tool to obtain functional foods. The aim of this Special Issue is to collect original research articles and review articles to investigate 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. In addition to microbiology, attention will also be given to the biochemistry of fermentation. In particular, studies shedding light on the role played by microbial pathways and/or specific enzymes on both pro-technological and food nutritional properties throughout the 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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### Deadline for manuscript submissions

closed (15 April 2026)



## Fermentation

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CiteScore 5.7



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## About the Journal

### 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.

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### Editor-in-Chief

Prof. Dr. Christian Kennes  
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