

Special Issue

Assessment of the Quality and Safety of Fermented Foods

Message from the Guest Editor

Modern research in the development of new fermented products is aimed at modifying the chemical composition of food products, increasing the bioavailability of feedstock components, and using bacterial cultures that increase the health properties of food products. Food products obtained by fermentation, due to the presence of organic acids, ethanol and bacteriocins, have a lower risk of microbiological contamination. The purpose of the Special Issue is to summarize the experience of researchers of the international scientific community in the field of assessing the quality indicators of plant and animal raw materials formed during the fermentation process, as well as the assessment of the quality and safety of products obtained as a result of fermentation. Of interest are both original research articles and review papers devoted to the generalization and analysis of data on the important consumer properties of fermented products, on the experience of using various microorganisms to form optimal sensory, physicochemical and technological indicators of products, and on aspects of ensuring the safety of fermented products.

Guest Editor

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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.

Editor-in-Chief

Dr. Badal C. Saha
Retired, National Center for Agricultural Utilization Research, USDA-
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