

## Special Issue

# Machine Learning in Fermented Food and Beverages

### Message from the Guest Editor

Fermentation is a natural metabolic process utilized by humans to produce foodstuffs and beverages for thousands of years. Under the biochemical scope, fermentation is a process of metabolism where an organism converts carbohydrate into alcohol and/or acid. During fermentation, yeast produces a whole range of flavoring compounds utilized by humans to create fermented foods and beverages, such as wine, beer, yoghurt, miso, kimchi, etc. In order to improve the aroma and flavor quality of the fermented products, experiments with different recipes and components need to be carried out and recorded in various types of formats, including numerical, categorical, machine readable, and human language. Novel or hidden knowledge in fermented products has the potential to be discovered by applying machine learning algorithms on a large amount of experimental data. This Special Issue calls for reviews and original data science research articles that adopt fermented food and beverages as the domain knowledge to discover useful information through machine learning algorithms.

### Guest Editor

Dr. Bernard Chen

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### Deadline for manuscript submissions

closed (20 March 2022)



## Fermentation

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Impact Factor 3.3  
CiteScore 5.7



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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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