







an Open Access Journal by MDPI

# **Microbiology of Fermented Foods and Beverages**

Guest Editor:

### Prof. Dr. Theodoros Varzakas

Department of Food Science and Technology, University of Peloponnese, 24100 Antikalamos, Kalamata, Greece

Deadline for manuscript submissions:

closed (31 August 2018)

## **Message from the Guest Editor**

Fermented foods are food substrates that are invaded or overgrown by edible microorganisms whose enzymes hydrolyze the polysaccharides, proteins and lipids to nontoxic products with flavors, aromas, and textures. Fermentations include: (1) Producing textured vegetable protein meat substitutes in legume/cereal mixtures; (2) high salt/savory meat-flavored/amino acid/peptide sauce and paste fermentations; (3) lactic acid, alcoholic, acetic acid/vinegar, alkaline fermentation; (4) leavened breads; (5) flat unleavened breads. The aim of this Special Issue is to describe the microbiology and the technologies of fermented foods and beverages.

Prof. Dr. Theo H Varzakas Assoc. Prof. Charalampos Proestos *Guest Editors* 







IMPACT FACTOR 4.7





an Open Access Journal by MDPI

## **Editor-in-Chief**

#### Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

## **Message from the Editor-in-Chief**

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

## **Author Benefits**

**Open Access:** free for readers, with article processing charges (APC) paid by authors or their institutions.

**High Visibility:** indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

**Journal Rank:** JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

#### **Contact Us**