

Special Issue

The Application of Starter Cultures in Food and Beverage Production

Message from the Guest Editors

The characterization and industrial use of yeast and lactic acid bacteria strains, called starters, are now a fundamental part of biotechnology applied to fermented food and beverage production. Starters are defined as microbial biomasses that, when added to a specific substrate, serve to drive a specific fermentation process. The advantages of their use are extensive: (i) they allow the obtainment of a final product with constant organoleptic characteristics; (ii) they allow the process to be conducted with greater rapidity; and (iii) they allow a particularly high initial inoculum, so as to dominate the fermentation process, avoiding the development of abnormal fermentations by undesirable microorganisms. The aim of this Special Issue is to collect innovative investigations or review papers concerning the selection, characterization and exploitation of starter culture applicable at laboratory, pilot or industrial scale, that are capable of enhancing the quality, safety, reliability, and technological reproducibility of fermentative properties, as well as preserving biodiversity and peculiar sensory characteristics generally related to traditional fermented products.

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About the Journal

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.

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