

## Special Issue

# Scientific Research and Efforts to Enhance the Safety of Fermented Foods

### Message from the Guest Editor

Fermented foods have a long history and are widely distributed worldwide, including various types of fermented dairy products, fermented meat, and fermented fruits and vegetables. During fermentation, microorganisms break down large molecules, producing metabolites that impart unique flavours, enhance digestibility and absorption, and can even benefit human health. However, many fermented foods also pose safety risks during production through the presence of food spoilage microorganisms and the production of harmful metabolites that can affect health. Therefore, safety issues related to fermented foods have attracted widespread attention from researchers. This Special Issue will collect reviews, opinion articles, and original research articles in the following areas: Detection and control of microbial contaminants in fermentation processes;  
Reduction of toxic or harmful metabolites by fermenting microorganisms;  
Regulatory considerations and standards for fermented food safety;  
Food safety challenges in traditional and artisanal fermentation. We warmly welcome submissions and hope you can offer new perspectives and contribute to food safety production.

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### Guest Editor

Dr. Chaofan Ji

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### Deadline for manuscript submissions

closed (31 May 2025)



## Foods

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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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### Editor-in-Chief

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