

Special Issue

Microorganisms in Fermented Food: Selection, Evaluation and Application

Message from the Guest Editors

Fermentation is not just a way to preserve food; it is an integral part of our gastronomic identity. Fusions, traditions and innovations resulted in today's large variety of fermented food products. With the advent of modern food microbiology, microorganisms have been isolated from numerous traditional fermentations, characterised and developed into starter cultures used worldwide to produce high- and consistent-quality products using controlled fermentations. From a scientific point of view, fermented food products are organically linked to the biological role of different microorganisms. Moreover, their role is not simply transforming raw materials to nutritional and gastronomic products; they play essential roles in bio-preservation and even serve as probiotics when consumed. The complex beneficial roles of microbes involved in the preparation of fermented food products deserve research focus and can be an inspiration for the creation of products with beneficial properties. Therefore, the demand for novel microbial cultures with predicted fermentation characteristics is ever increasing due to the demand for fermented products and beverages worldwide.

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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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