

## Special Issue

# Research Progress of Yeasts and Molds in Fermented Food Production

### Message from the Guest Editor

In the past decade, the microbial production of food, food flavors and additives has undergone continuous global advancement. Yeasts and molds are excellent platforms for the production of safe, nutritious and sustainable foods such as dairy products, beverages and wine. Conventional strategies offer ready-to-use approaches to providing food and related products that conform to high quality and safety standards. Further, current advances in metabolic engineering and synthetic biotechnology have provided better opportunities for future food manufacture. Therefore, for this Special Issue, we invite authors to submit papers on the use of classic methods and advanced biotechnology to produce fermented foods. Original papers and reviews that focus on the manufacturing of fermented foods using yeasts and molds are welcome.

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### Guest Editor

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### Deadline for manuscript submissions

closed (15 February 2024)



## 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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