

Special Issue

Near-Infrared Spectroscopy for the Monitoring of Food Fermentation

Message from the Guest Editors

Food and beverage fermentations are among the oldest known uses of biotechnology. They are performed not only to preserve foods but also to enhance the sensory, nutritional, and functional attributes of the final products.. The development of fermentation technology is still being carried out in order to improve the yield and quality of products, reduce the costs of production, and search for environmentally friendly processes. Sensing technologies can help in overcoming some of these issues, providing convenient, accurate, and cost-effective ways to monitor key biochemical parameters in fermentation processes. In particular, near-infrared spectroscopy can be a suitable tool for precise fermentation, especially when combined with chemometrics for big data management. Infrared sensors are, in fact, among the most common tools for the process analytical technology applied to food processing control.

Thus, the main goal of this Special Issue is to collect research and review manuscripts providing new insights in the use of NIR spectroscopy, coupled with chemometrics, for the monitoring of food and beverage fermentations as well as starter production.

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Deadline for manuscript submissions

31 October 2025



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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