

Special Issue

Trends in the Latest Research on Fermented Beverages

Message from the Guest Editors

Fermented beverages are a diverse group of food products that have been consistently very popular among consumers worldwide, including both plant- and animal-based beverages. The most popular ones are obtained by alcoholic, lactic acid and, to a lesser extent, acetic acid fermentations. Products such as kombucha, fermented vegetable juices, kvass, ciders, and fruit vinegars are being rediscovered. Innovations are also visible in the brewing and dairy industries. It poses a challenge for producers and scientists. New technologies are being developed based on unconventional raw materials, additives, microorganisms and production methods. The aim of this issue is to present the impact of raw material, technological and microbiological conditions on the production of innovative fermented beverages and their quality, stability and safety in physicochemical, microbiological, nutritional and sensory aspects, as well as consumer acceptability.

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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.

Editor-in-Chief

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