

Special Issue

Microbiological Studies on Wine/Baijiu Fermentation

Message from the Guest Editor

In the case of wine, yeast, primarily *Saccharomyces cerevisiae*, plays a pivotal role in converting sugars into alcohol. Baijiu, a traditional Chinese spirit, undergoes fermentation with a complex microbial consortium involving molds, bacteria, and yeasts; these functional microbes interact and metabolize, contributing to Baijiu's sensory and flavor profile.

This Special Issue focuses on investigating the dynamics and succession of microbiota during fermentation, the core functional microbes involved in fermentation, their metabolic pathways, and their impact on the final product's aroma, taste, flavor, and quality. Understanding the microbiology of fermentation is crucial for optimizing production processes, ensuring product consistency, and exploring avenues for flavor enhancement. The included studies shed light on the science behind these popular beverages and offer insights into potential innovations in fermentation techniques, contributing to the rich tapestry of global brewing industries.

Guest Editor

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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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