

## Special Issue

# Microbiome and Volatile Compounds in Fermented Products

### Message from the Guest Editors

Due to the important role of fermentation in food processing and preservation, this special issue aims to establish a deeper relationship between the food microbiome and the characteristic metabolites and volatiles in traditional and industrial fermentation processes. **The special issue will address the following topics:**

- Microbial diversity and metabolites in fermented foods.
- Volatile compounds in fermented foods.
- Changes in volatile compounds during fermentation.
- Dynamics of the microbiome during fermentation.
- Correlation between microbial diversity and specific volatile compounds.
- Statistical approach and applied models to link significant microbiota and specific volatiles.

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### Guest Editors

Prof. Dr. Jasna Mrvčić

Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb, Croatia

Prof. Dr. Damir Stanzer

Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb, Croatia

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### Deadline for manuscript submissions

closed (5 December 2023)



## Foods

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*Foods*

Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

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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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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