Special Issue

The Relationship Between Microbial Community Structure and Quality Formation During Food Fermentation Process

Message from the Guest Editors

Food fermentation is a major process in food processing, and many food products can be obtained through this process. Fermentation not only changes the physical properties of the original food material, but it is also an important process for the formation of food qualities such as nutritional composition and flavor. The aim of this Special Issue of Foods is to investigate the relationship between the microbial community structure and the product quality following fermentation. Studies investigating the microbial community structure and its changes not only in different food fermentation processes but also in correlation with food substrates are of great interest. In particular, it focuses on scientific issues such as the following: the microbiota and food nutrition: the microbiota and flavor: and the interconnections between different omics studies. This Special Issue welcomes original research articles and reviews on studies that address the above scientific questions or research methodologies. Clear and concisely written manuscripts are highly desirable and appreciated.

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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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