

Special Issue

Microbiology and Genomic Analysis of Fermented Foods

Message from the Guest Editors

Recently, humanity has focused on the nutritional and sensory properties, as well as the positive effects on health of fermented products. Traditionally, in the manufacturing of fermented products, symbiotic bacteria mixes (lactic acid bacteria and acetic acid bacteria), LAB–yeast mixtures, and only yeasts or LAB could be effective. In addition, some of them are probiotic microorganisms. Their growth during the fermentation and isolation, identification, and genomic analyses of microorganisms found in the fermentation medium has recently been determined with new methods, and new information can be obtained in this way. On the other hand, numerous biochemical changes occur in fermentation: flavor components are formed, and the textures of vegetables change. The flavor components of fermented products are caused by the metabolism or enzymatic activity of microorganisms that are effective in fermentation. In conclusion, there is still insufficient information about important industrial fermented products belonging to certain geographical regions, their microbiology, and genomic analyses.

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Deadline for manuscript submissions

closed (15 June 2023)



Foods

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



mdpi.com/si/147584

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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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