

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.

Guest Editors

Dr. Hasan Tanguler

Food Engineering Department, Nigde Omer Halisdemir University,
Nigde, Turkey

Prof. Dr. Bulent Kabak

1. Department of Food Engineering, Faculty of Engineering, Hitit
University, Corum, Turkey

2. Biotechnology Laboratory, Machinery and Manufacturing Technology
Application and Research Center, Hitit University, Corum, Turkey

Deadline for manuscript submissions

closed (15 June 2023)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/147584

Foods

Editorial Office

MDPI, Grosspeteranlage 5

4052 Basel, Switzerland

Tel: +41 61 683 77 34

foods@mdpi.com

mdpi.com/journal/

[foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

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

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).