Special Issue

Microbiological Studies on Wine Fermentation

Message from the Guest Editors

The pivotal role of microorganisms in wine fermentation is well-established in enological science, as these microorganisms are key determinants of the wine's flavor, aroma, and overall quality.

This Special Issue delves into the cutting-edge realm of omics technologies to characterize the microbiota pivotal to wine fermentation. We invite contributions that utilize genomic, transcriptomic, proteomic, and metabolomic analyses to elucidate the technological characteristics of both saccharomyces cerevisiae and non-saccharomyces yeasts, as well as lactic acid bacteria. Articles exploring the dynamic interactions and metabolic pathways of these microorganisms through advanced omics techniques are highly valued. Additionally, we encourage submissions that present the kinetic studies of wine fermentation, employing different yeast strains to understand strain-specific fermentation profiles. This Special Issue aims to bridge traditional enological practices with modern omicsbased insights, offering a more profound understanding of the microbiological aspects of wine fermentation.

Guest Editors

Prof. Dr. John Kapolos

Dr. Athanasia Koliadima

Dr. Konstantinos Papadimitriou

Deadline for manuscript submissions

closed (31 August 2024)



Foods

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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.

Editor-in-Chief

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