

Special Issue

Application of Microorganisms and Enzymes in Fermentation and Food Flavor

Message from the Guest Editors

With the increasing demand for high-quality foods from consumers, the development of novel strategies in food processing has attracted significant interest from researchers. For this purpose, microorganisms have been applied in fermented food to produce multisensory flavors and/or bioactive compounds, following which the stability of food preservation may also be improved. The control of the microbiome and its key enzymes is essential for the production of fermented foods. As well as microorganisms, enzymatic processing is an efficient method for producing healthy food with a high quality. Therefore, this Special Issue of *Foods*, titled "Application of Microorganisms and Enzymes in Fermentation and Food Flavor", focuses on current advances in this area, such as new microbial strains with the ability to produce flavors or bioactive compounds, food fermentation processes, the identification and bioactivity of functional compounds in fermented foods, enzymatic processes in foods, and novel apparatuses for fermentation or enzymatic catalysis during food processing. We kindly invite you to submit original review/research articles to this topic.

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Deadline for manuscript submissions

31 December 2025



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/218365

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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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