

Special Issue

Microorganisms and Enzymes in Fermented Products

Message from the Guest Editors

Microorganisms play essential roles in the process of making fermented products. For example, the contents of sulfur compounds, pyrazines, and acids in Chinese Baijiu are significantly increased when *Bacillus* is added to the fermentation microbiome. Yeast fermentation of sugars produces not only ethanol/carbon dioxide but also a range of minor but sensorially important volatile metabolites, giving wine its vinous characteristics. Researchers and workers study microorganisms in fermented products through various methods and means, e.g., isolating and screening these microbes and exploring their important role and internal mechanisms. Meanwhile, enzymes with various functions produced by microorganisms play a crucial role in fermented products. Thus, this Special Issue aims to contribute to the understanding of microorganisms and related enzymes in fermented products, serving as the foundation for improving product quality.

Guest Editors

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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.

Editor-in-Chief

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