

## 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

Prof. Dr. Xuewu Guo

Dr. Hai Du

Dr. Guangsen Fan

---

### Deadline for manuscript submissions

closed (30 April 2025)



## Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/164281](https://mdpi.com/si/164281)

### *Foods*

Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

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