

Special Issue

Shaping the Future of Fermented Dairy: A Holistic View on Microbiota, Technology and Nutritional Impact

Message from the Guest Editor

Fermented dairy products have been a component of human nutrition for millennia, yet they remain at the forefront of scientific innovation. Rapid advances in microbiome research, processing technologies, and nutritional sciences are reshaping our understanding of how fermented dairy foods contribute to health, sustainability, and food system resilience. This Special Issue, “Shaping the Future of Fermented Dairy: A Holistic View on Microbiota, Technology and Nutritional Impact,” aims to capture this dynamic interdisciplinary landscape. The microbial consortia driving dairy fermentation are increasingly recognized not only for their technological functions but also for their complex interactions with the host and the food matrix. At the same time, novel analytical tools, precision fermentation approaches, and process innovations are enabling the creation of more controlled, efficient, and tailored production systems. These developments open new opportunities to enhance nutritional value, functional properties, and consumer trust while addressing challenges related to quality, safety, sustainability, and the demand for clean labels.

Guest Editor

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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.

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