

Special Issue

Fermented Alcoholic Beverages: Microorganisms, Quality, and Flavor Analysis

Message from the Guest Editor

For thousands of years, people have utilized the fermentative abilities of microorganisms to transform and preserve food. Fermented alcoholic beverages are widely consumed around the world due to their diverse tastes, flavors, and styles. The fermentation of alcoholic beverages is a biotransformation process that involves the collaborative efforts of various microorganisms. During fermentation, the growth and metabolic activities of microorganisms affect the physicochemical composition, aroma characteristics, safety, and quality of fermented alcoholic beverages and play a crucial role in their production.

This Special Issue aims to present advanced research on fermented alcoholic beverages. The topics addressed will include but are not limited to, the evaluation of the physicochemical composition and flavor profiles of fermented alcoholic beverages, flavor variations under different fermentation conditions, and the dynamic changes of microorganisms during the fermentation process and their impact on flavor formation. We welcome submissions of original research articles and reviews on these topics.

Guest Editor

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Deadline for manuscript submissions

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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.

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