

Special Issue

Research on Microorganism in Fermented Vegetables and Fruits

Message from the Guest Editors

Vegetables and fruits are rich in dietary fibers, several minerals, vitamins, and other nutritional compounds. Additionally, they are high in polyphenols, carotenoids, glucosinolate, and many different bioactive ingredients. Of all the processing methods, fermentation is a fantastic way to improve the digestibility, flavor, and nutritional activity of food. There is a wide range of fermented fruit and vegetable products that are popular all over the world. This Special Issue is focused on the field of fermented fruits and vegetables, mainly on the novel starters, microbial community, microbial interactions, and biotransformation reactions during fermentation. Moreover, the topics of sensory, safety, nutritional, and shelf-life features, as well as the health effects of fermented vegetables and fruits are also welcomed. Given the importance of this research area, we would like to invite you to submit different types of manuscripts, including original research articles and reviews. We are looking forward to receiving your contributions.

Guest Editors

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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.

Editor-in-Chief

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