

Special Issue

Analyses and Prevention of Microorganism-Evoked Hazards in Fermented Foods

Message from the Guest Editor

Fermentation is one of the oldest technologies used in food processing and preservation. Recently, fermented foods and their compositions have been proven to be beneficial for improving human health. Due to their healthy functions, fermented foods have gained global attention and popularity. In the meantime, the safety issues of fermented foods have been overlooked, not only because humans have consistently utilized fermented foods for centuries or millennia, but also because food scientists have focused primarily on the health-promoting and -protective effects of such foods for decades. However, considering that fermented foods generally cannot be processed by conventional sterilization methods, the risk of microorganism-evoked hazards in such foods may not be negligible. Because various food-borne pathogenic microorganisms and harmful microbial metabolites have been identified and detected in diverse fermented foods, it is critically important to monitor and reduce the risk of food safety crises caused by a variety of causative agents, including microorganisms and metabolites, in foods.

Guest Editor

Prof. Dr. Jae-Hyung Mah

Department of Food and Biotechnology, Korea University, Sejong
30019, Republic of Korea

Deadline for manuscript submissions

closed (31 December 2020)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/41998

Foods

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

[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).