

Special Issue

Diversity, Distribution, and Application of Yeasts in Fermented Foods and Beverages

Message from the Guest Editors

Yeasts, usually defined as unicellular fungi, are among the essential functional microorganisms encountered in many fermented foods and beverages since ancient times. Yeasts are widely used as a starter culture to produce baker's yeast, bread and bakery products, fermented milk products, fermented meat products, and alcoholic beverages such as wine, beer, ciders, brandy, etc. In addition, yeast metabolic and biomass-derived products are used as food additives, flavor enhancers, and nutritional supplement production, contributing to the food and beverages sector. Different yeast species and their genetic variations are used in the biotechnological production of fermented food and beverages. This Special Issue aims to collect research and review papers focused on innovative aspects of yeast diversity and distribution, as well as advances in yeast application in the biotechnological production of fermented food and beverages. These studies can lead to insights into yeast biotechnology, ecology and evolution, and also show how these species are spread across different environments and regions.

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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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