

Special Issue

Microbiology of Fermented Foods and Beverages

Message from the Guest Editor

Fermented foods are food substrates that are invaded or overgrown by edible microorganisms whose enzymes hydrolyze the polysaccharides, proteins and lipids to nontoxic products with flavors, aromas, and textures. Fermentations include: (1) Producing textured vegetable protein meat substitutes in legume/cereal mixtures; (2) high salt/savory meat-flavored/amino acid/peptide sauce and paste fermentations; (3) lactic acid, alcoholic, acetic acid/vinegar, alkaline fermentation; (4) leavened breads; (5) flat unleavened breads. The aim of this Special Issue is to describe the microbiology and the technologies of fermented foods and beverages. Prof. Dr. Theo H Varzakas
Assoc. Prof. Charalampos Proestos

Guest Editor

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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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