

Special Issue

Brewing Microorganisms in Fermented Foods: Physiological Characteristics, Succession Patterns and Metabolic Functions

Message from the Guest Editors

Food microbes are the main drivers of food fermentation, responsible for the transformation of raw ingredients into a diverse array of fermented foods and beverages with enhanced sensory attributes, nutritional value, and shelf-life. Recently, high-throughput sequencing has effectively mapped the taxonomic landscape of these ecosystems, and a deeper physiological and metabolic understanding of the key microorganisms is now crucial to decipher the principles governing community assembly and function. This Special Issue, titled “Brewing Microorganisms in Fermented Foods: Physiological Characteristics, Succession Patterns and Metabolic Functions”, seeks to highlight research that moves beyond census-taking to explore the physiology and metabolic activities of individual microbes and their interactions within complex consortia. We aim to compile studies that elucidate how the intrinsic physiological traits of microorganisms (e.g., stress responses, nutrient utilization, communication) dictate their functional output and ultimately shape the dynamic succession of the entire community.

Guest Editors

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Deadline for manuscript submissions

18 April 2026



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/255811

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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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