

Special Issue

Microbiology, Biochemistry and Potential Human Health Benefits of Fermented Food Products

Message from the Guest Editors

Fermented food products have long been an integral part of the human diet, appreciated not only for their unique flavors and textures but also for their potential health benefits. The fermentation process, driven by a diverse range of microorganisms, leads to the production of bioactive compounds, enhancing the nutritional and functional properties of foods. This Special Issue aims to explore the microbiology and biochemistry of fermented foods and to highlight their potential benefits for human health. We invite researchers to submit original research articles, review articles, and short communications on various aspects of fermented food products. Topics of interest include, but are not limited to, the following:

- Microbial diversity and dynamics during fermentation;
- Biochemical changes and production of bioactive compounds;
- Functional ingredients and their health benefits;
- Advances in fermentation technology;
- Food safety and quality of fermented products

Guest Editors

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Dr. Wei Chen

Deadline for manuscript submissions

closed (31 July 2025)



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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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