Special Issue

Production of High Value-Added Compounds by Fermentation for Food Applications

Message from the Guest Editor

The use of microorganisms (e.g., yeasts, bacteria, and fungi) for the biosynthesis of high value-added molecules is a well-known process. White biotechnologies use the natural synthetic properties of microorganisms via the fermentation process on substrates to produce numerous molecules on a large scale. White biotechnology allows for many of the industrial applications. Indeed, white biotechnology allows for renewable carbon, mainly sugars and fatty substances, to use the capacities of microorganisms to produce new molecules or to substitute molecules produced chemically. This carbon is thus no longer of fossil origin but rather is renewable, easily accessible, and practically inexhaustible. Therefore, a wide range of molecules (e.g., enzymes, aroma, lipids, carbohydrates, organic acids, etc.) produced by fermentation (either in liquid state or solid state) could be used for food applications due to the restrictions of the legislations that limit the use of petro-sourced molecules for food applications.

Guest Editor

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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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