

Special Issue

Quality Characteristics of Traditional and Innovative Foods

Message from the Guest Editors

This Special Issue will explore the intersection between tradition and innovation in food science, focusing on the microbiological, technological, and functional aspects of traditional and innovative foods. Topics for submission include, but are not limited to, the microbial ecology of foods and the role of lactic acid bacteria, non-*Saccharomyces* yeasts, moulds, and *Saccharomyces cerevisiae* in shaping the sensory profile and safety of fermented products. The convergence of artisanal knowledge and modern biotechnology will be examined across a range of products, including fermented vegetables, dairy, wine, beer, mead, and table olives. We welcome contributions in the fields of food microbiology, food safety, and dairy science, especially studies on microbial dynamics, fermentation processes, and functional food development. Research on traditional foods and beverages is also encouraged, with emphasis on their cultural relevance and potential for innovation. This Special Issue aims to bridge traditional practices and scientific progress, highlighting how microbial communities and fermentation technologies can enhance food quality, safety, and nutritional value.

Guest Editors

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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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