

## Special Issue

# Fermented Food: Processing Technology, Microbiology and Health Benefits

### Message from the Guest Editors

Food fermentation is an ancient process that transcends simple preservation. This process can transform ingredients into nutritious products, improve sensory aspects, and aggregate functional properties. This technique, mastered by microorganisms, has been used for thousands of years by many civilizations, shaping history and human health. Over the centuries, fermentation has adapted to market changes and the emergence of consumer niches. In this Special Issue, entitled "Fermented Foods: Processing Technology, Microbiology and Health Benefits", we hope to obtain contributions in the form of original articles encompassing innovative research focused on fermented foods and their processing, including preservation and modification via fermentation, as well as their beneficial aspects. Among the many topics covered by the theme of this Special Issue, we highlight the following:

- Fermentations with unconventional microorganisms;
- Fermented foods based on byproducts;
- Functional fermented foods;
- Development/characterization of new fermented foods;
- Innovative ways to conduct the fermentation process;
- New ingredients and substrates for fermentation.

### Guest Editors

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### Deadline for manuscript submissions

closed (20 June 2025)



## Foods

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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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### Editor-in-Chief

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