

Special Issue

Genomic and Proteomic Analysis of Food Microorganisms

Message from the Guest Editors

There is a close relationship between probiotic microorganisms and human health, and these microorganisms are widely used in food. Therefore, it is particularly important to keep exploring safe microorganisms with probiotic potential. These probiotic microorganisms must be tolerant to environmental factors such as pH and bile salts and display osmolality in the human digestive tract. Traditionally, physiological and biochemical indicators have been used to determine the safety and possible biological activity of probiotic microorganisms. However, the lack of predictive tools remains a limiting factor in their screening and application. In addition, a large number of biosynthetic gene clusters (BDCs) encoding natural products may be present in the genes, providing an effective approach for discovering targeted natural products (e.g., polyketides, peptides, terpenoids, etc.). All of these provide valuable genetic and functional information for the further research and application of probiotics, contributing to the development of more effective and safe products containing probiotic microorganisms.

Guest Editors

Prof. Dr. Shuhong Ye

School of Food Science and Technology, State Key Laboratory of Marine Food Processing and Safety Control, Dalian Polytechnic University, Dalian 116000, China

Dr. Yan Ding

School of Food Science and Technology, Dalian Polytechnic University, Dalian 116034, China

Deadline for manuscript submissions

31 December 2025



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/243725

Foods

Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).