

Special Issue

Biotechnological Potential of Microorganisms in Food Industry

Message from the Guest Editors

The production of fermented foods and beverages dates back as far as 10,000 B.C. in the Neolithic period. This process most certainly began as a favorable outcome of the recurrent microbial contamination of plant and animal materials, which resulted in long-lasting fermented products. The demand for hygienic production practices has increased the appeal of using starter culture and stainless-steel tanks in industrial bioprocesses, such as the production of yogurt, beer, wine, coffee, and cider. At present, several bacteria, yeasts, filamentous fungi and microalgae are used for the controlled conversion of food components through enzymatic action.

This Special Issue is dedicated to all aspects related to biotechnology applied to the food industry, focused on the microbiology of foods or food production environments, including all stages of food production.

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.

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