

## 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

Prof. Dr. Gilberto Vinícius de Melo Pereira

Prof. Dr. Julio Cesar De Carvalho

Prof. Dr. Dão Pedro de Carvalho Neto

Prof. Dr. Carlos Ricardo Soccol

---

### Deadline for manuscript submissions

closed (28 February 2023)



## Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/130923](https://mdpi.com/si/130923)

*Foods*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto: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 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).