

Special Issue

The Application of Microorganisms in Food Processing

Message from the Guest Editors

Microbial food processing is used to convert simple food into a value-added form with the help of microorganisms. Moreover, it is a conversion of low value perishable and frequently inedible natural resources into high-value safe food materials. There is a multitude of useful applications of microorganisms in the food processing industry that highly influence the quality and quantity of the food. Recently, microbial food processing methods have gained global attention as a feasible approach for food preservation and a good source of vital nutrients.

This Special Issue will focus on current advances and future perspectives of different areas of microbial application in food processing and health. This Special Issue invites original research articles, reviews, and short communications on microbial food processing and similar themes, such as microorganism-associated fermented foods, dairy products, organic acids, vitamins, oils, nutritional quality and safety of fermented food, food additives, probiotics, and the use of microorganisms to improve food quality.

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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