Special Issue

Food Fermentation Strains: Physiology, Metabolic Characteristics and Application

Message from the Guest Editor

Food microorganisms, from bacteria to fungi, are broadly involved in the food industry, and they can secrete various bioactive substances, such as functional components, antimicrobial ingredients and enzymes. In addition, more and more food microorganisms are being modified to produce various food components by cutting-edge food synthetic biology. The physiology and metabolic characteristics of food microorganisms are responsible for their application. Therefore, the Special Issue ocused on the physiology, metabolic characteristics and creative application of food microorganisms. It will provide an overview of the current status and future perspectives of food microorganisms. Potential topics include, but are not limited to, the following: Physiology, biochemistry, and genetics of food microorganisms;

Bioactive substances from food microorganisms; Food fermentation strains:

Food probiotics application;

Food synthetic biology;

Food microbial cell factories.

This Special Issue will include a selection of recent research and current review articles about the physiology, metabolic characteristics and creative application of food microorganisms.

Guest Editor

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Deadline for manuscript submissions

closed (10 January 2025)



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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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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).

