

Special Issue

Perspectives in Wine Microbiology

Message from the Guest Editor

Starter cultures will have a higher value for the wine industry in the coming years. Solutions may include autochthonous microorganisms selected to express the “terroir” characteristics and to offer biotechnological solutions to cope with local oenological issues and multi-strain starters, to improve organoleptic properties and strains for biocontrol, avoiding contamination to the process. The production of healthier wines will be pursued by increasing the knowledge of the biochemical mechanisms of yeasts and lactic acid bacteria that give rise to the different compounds of wine responsible for its organoleptic and biological characteristics. The use of enzymes from microbial origins in winemaking have been proven to be beneficial in various aspects. But, an understanding of the interactions between enzymes is needed to explore the diverse advantages this technology holds. There will be a greater development of genetically modified microorganisms (GMOs) to improve industrial biochemical processes. New strategies will be required to ensure that the genetically modified strains fulfill the strict statutory regulations and are accepted by the consumer.

Guest Editor

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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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