

## Special Issue

# Microbial Fermentation in Food Production: From Raw Ingredients to Functional Foods

### Message from the Guest Editors

Microbial fermentation is a cornerstone of food production, transforming raw ingredients into a diverse range of products with enhanced nutritional, sensory, and functional properties. The rapid advancements in biotechnology and microbiology have unlocked new potential in fermentation processes, leading to the development of functional foods which promote health and well-being. These innovations are driving the evolution of food products with improved flavor, texture, shelf life, and bioactivity, creating opportunities for sustainable and efficient food production. This Special Issue explores the latest advancements and applications of microbial fermentation in the food industry. We welcome original research articles and reviews on topics including identifying and optimizing microbial strains, novel fermentation techniques, enhancing functional properties through fermentation, and integrating omics technologies in fermentation research. Studies focusing on the development of functional foods, the role of fermentation in improving food safety and quality, and the exploration of new raw materials for fermentation are also encouraged.

---

### Guest Editors

Dr. Bernadette-Emőke Teleky

Dr. Silvia-Amalia Nemes

Dr. Laura Mitrea

Prof. Dr. Dan Cristian Vodnar

---

### Deadline for manuscript submissions

closed (19 September 2025)



## Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 10.3  
Indexed in PubMed



[mdpi.com/si/216564](https://mdpi.com/si/216564)

*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 10.3  
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).