

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

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Deadline for manuscript submissions

closed (19 September 2025)



Foods

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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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