Special Issue

Traditional and Modern Approaches in Alcoholic Fermentation

Message from the Guest Editor

Alcohol fermentation is one of the oldest biotechnological processes, having shaped the food industries and cultural traditions of many regions of the world for centuries. However, modern science is opening up new perspectives for its optimization, control, and application. This Special Issue will explore interdisciplinary research on alcoholic fermentation, covering both traditional methods and the latest technologies. Original research articles and reviews are welcome for publication in this Special Issue. Research areas may include (but not limited to) the following:

- Microbiology of fermentation: classical and modified yeast and bacterial strains;
- Influence of environmental parameters on the fermentation process and the sensory profiles of products;
- Innovative fermentation techniques, including the use of bioreactors, artificial intelligence, and metabolic engineering;
- A comparison between traditional and modern methods for the production of wine, beer, and distillates;
- The importance of spontaneous and controlled fermentation in creating unique sensory characteristics.

Guest Editor

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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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