Special Issue

The Application of Immobilization Technologies in Fermentation

Message from the Guest Editors

Immobilization is defined as the physical confinement or localization of an active biocatalyston or into a suitable matrix, with preservation of its activity. The considerable research interest in the use of immobilization technologies in fermentation applications related to food, chemicals, or fuels is due to the numerous advantages they offer compared to conventional non-immobilized-("free") biocatalyst fermentation systems. These advantages include: (i) higher productivities, shorter process times, and reduced costs for investment and energy consumption; (ii) protection against shear forces and stress, leading to extended biocatalyst life and process operational stability; (iii) feasibility of continuous operation and processing at extreme conditions; (iv) easy biocatalyst recycling and product recovery; and (v) improved product quality and reduced product maturation times. Recent advances in immobilization technologies designed for food and beverage fermentation processes are presented in this Special Issue.

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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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