

Special Issue

Microbiological Research on Fermented Dairy Products

Message from the Guest Editors

Fermented dairy products contain excellent nutrients and have a long history of consumption.

Microorganisms involved in fermented dairy products have a vital role in the development of unique flavor, texture, and nutritional characteristics in fermented dairy products. Daily intake of fermented dairy products has beneficial effects on the prevention/treatment of various diseases, many of which have been confirmed related to the metabolic process of microorganisms to produce substances beneficial for human health. For this Special Issue, we are encouraging the submission of manuscripts focusing on fermented dairy product microbiology and safety, processing, engineering, sensory analysis, and bioactivity. We are highly interested and encourage manuscripts related to the exploration of novel starters, development of novel fermented dairy products, and revelation of the mechanism underneath the beneficial effects of fermented dairy products for human health.

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Deadline for manuscript submissions

closed (28 February 2022)



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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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