

Special Issue

Food Brewing Technology and Brewing Microorganisms

Message from the Guest Editors

Food brewing technology is an important technology in the modern food industry worldwide that uses specific traits of microorganisms to produce food by traditional or modern engineering techniques. The products produced by food brewing technology have spread all over the world. However, the detailed content and mechanism of food brewing technology and brewing microorganisms have not been fully popularized. In this Special Issue, we encourage submissions of manuscripts related to food brewing technology and brewing microorganisms, including the content of brewing technology and related microorganisms, including beer, liquor, wine, rice wine, and the content of condiment fermentation technology and related microorganisms, including MSG, soy sauce, and vinegar, and the content of other fermentation technologies and related microorganisms, such as yogurt, pickles, and cheese. This Special Issue is intended to provide readers with a detailed introduction to food brewing technology and the role of brewing microorganisms.

Guest Editors

Prof. Dr. Guiming Fu

State Key Laboratory of Food Science and Technology, School of Food Science and Technology, Nanchang University, Nanchang, China

Dr. Jinjing Wang

Key Laboratory of Industrial Biotechnology, Ministry of Education, Jiangnan University, Wuxi 214122, China

Deadline for manuscript submissions

closed (30 April 2023)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/110772

Foods

Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
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 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).