

Special Issue

New Insights into Food Fermentation

Message from the Guest Editors

Food fermentation has been used since ancient times for food preservation. At present, fermented foods are still and even more appreciated by consumers thanks to the high quality and safety standards achieved, and the improvements in terms of nutritional and organoleptic characteristics. Many foods are still produced following traditional practices but novel approaches to food fermentation have also attracted the interest of researchers and industries. Innovative technological and biological processes, as well as novel approaches of investigation, deeply interact to steer traditional products into modern diet and to open up perspectives for the fermentation of unconventional substrates and food byproducts. The Special Issue aims to collect original research articles and reviews on advanced approaches concerning food fermentation. In particular, papers are welcome focusing on unconventional matrix fermentation, processes for substrate valorization, functional compounds obtained through fermentation, fermentations increasing quality and safety standards, but also papers presenting innovative approaches shedding light on the microbial community that characterizes fermented foods.

Guest Editors

Prof. Dr. Valentina Bernini

Department of Food and Drug, University of Parma, Italy

Prof. Dr. Juliano De Dea Lindner

Department of Food Science and Technology, Federal University of Santa Catarina, Brazil

Deadline for manuscript submissions

closed (16 September 2021)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/63876

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 10.3
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 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).