Phages from the Fermented Products

Message from the Guest Editors

For this Special Issue, we invite authors to submit original and unpublished research papers, reviews, or short communications covering different research topics related to the diversity, roles or applications of phages and phageomes in food products, and especially in fermented foods. This may include phageome ecology, phage–host interactions and interaction modelling, the phage-based biocontrol of spoilage bacteria or food-borne pathogens in fermented foods and beverages and related products or fields.

Deadline for manuscript submissions:
31 May 2022
Message from the Editor-in-Chief

"Microorganism" merges the idea of the very small with the idea of the evolving reproducing organism is a unifying principle for the discipline of microbiology. Our journal recognizes the broadly diverse yet connected nature of microorganisms and provides an advanced publishing forum for original articles from scientists involved in high-quality basic and applied research on any prokaryotic or eukaryotic microorganism, and for research on the ecology, genomics and evolution of microbial communities as well as that exploring cultured microorganisms in the laboratory.

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