

Special Issue

Yeast Fermentation 2.0

Message from the Guest Editor

In past years, containers containing the remains of wine have been discovered with an age close to 7000 years. It is unclear whether, in distant times, humans chanced upon the discovery of fermented drinks such as wine or beer. Typical examples of beer and wine are but the spearhead of many other drinks resulting from the action of yeasts. In addition to traditional alcoholic beverages (cider, wine, beer) produced from fruits, berries, or grains, humans use yeast in the production of lactic products such as koumiss or the processing of global foods such as coffee or chocolate. Current microbiology owes much to the French chemist Louis Pasteur regarding knowledge of yeast fermentation. Pasteur found that yeasts were able to transform sugars present in the must into ethanol or, rather more gastronomically relevant, convert the must into wine. This process was carried out in the absence of oxygen, and was indispensable for the development of yeast under these conditions. As of this Special Issue, I look forward to reviewing your submissions regarding *Saccharomyces* and non-*Saccharomyces* yeasts, regarding both basic and also applied aspects.

Guest Editor

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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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