

Special Issue

Advances in Food Microbial Biotechnology

Message from the Guest Editor

Advances in food microbial biotechnology have significantly transformed the food industry. Advanced techniques have been developed to improve food production and quality using microorganisms such as bacteria, fungi and yeasts. For example, controlled fermentation has optimized the production of products such as cheeses, yogurts and bread, increasing their flavor, texture and nutritional value. In addition, genetic engineering allows for microbial strains to be modified to produce functional ingredients, such as probiotics and prebiotics, that benefit digestive health. Biotechnology has also allowed for the creation of microorganisms capable of breaking down toxic compounds in foods, improving their safety. Another promising area is sustainable food production using microorganisms, such as creating alternative proteins from yeast and bacteria, reducing dependence on traditional resources. These advances optimize food production and promote healthier and more sustainable eating.

Guest Editor

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About the Journal

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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