

Special Issue

Basic Research and Application Research of Food Microorganisms

Message from the Guest Editors

Various microorganisms such as bacteria, fungi, viruses, or parasites can be found in foods. These microorganisms are classified as beneficial microorganisms, spoilage microorganisms, and pathogens.

Lactic Acid Bacteria (LAB) produce lactic acid from carbohydrate fermentation. LAB are important for food safety and preservation. LAB produce bacteriocins, and other compounds that inhibit pathogens and food spoilage bacteria. LAB improve organoleptic and nutrient properties of food.

Food spoilage microorganisms can decrease food quality, causing off-flavors, undesirable sensory properties, and texture changes. There are several food spoilage microorganisms such as bacteria (e.g., *Pseudomonas* spp.), LAB (*Lactobacillus* spp.), *Enterobacteriaceae* spp., and yeasts (e.g., *Saccharomyces* and *Candida*).

There are important foodborne pathogens causing significant diseases (e.g., *Salmonella* spp., *Campylobacter jejuni*, *E. coli* O157:H7, and *Listeria monocytogenes*). Foodborne pathogens are responsible for several cases of food poisoning, with symptoms ranging from diarrhea and vomiting to severe fatal infections.

This Special Issue will publish several aspects of microorganisms in foods.

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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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