Special Issue

Microbial Components and Function in Fermented Alcoholic Drink and Production Process

Message from the Guest Editors

There are large amounts of microorganisms in the production process of each fermented alcoholic drink. Each not only contain essential microorganisms for fermentation, such as yeast in beer and wine, but also other non-essential microorganisms, which are mixed and grow temporarily, may affect safety, quality, stability, health and organoleptic properties in a simultaneous and synergistic manner. There are positive and negative effects for the final productions of fermented drinks and food. This topic focuses on microbial components in fermented alcoholic drinks, microorganisms that are mixed and temporarily grow, and their functional characteristics in the production process in hopes of further elucidating the relationship between microorganisms and fermented alcoholic drink quality, safety and health.

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"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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