

# Special Issue

## New Trends in Food Fermentation and Beverage – Fermentative Bacteria, Yeasts, and Molds

### Message from the Guest Editors

Fermentation processes have been used for centuries for the production and preservation of food and can be addressed by bacteria, yeasts or molds. Fermented food and beverages have been linked to multiple health benefits, such as anti-oxidant, anti-obesity, anti-diabetic, anti-cancer, cardiovascular protective, gastrointestinal protective, hepatoprotective, neuroprotective, and photoprotective activities. The objective of this Special Issue is to gather more information on the new trending aspects of the implementation of fermentation processes for the production of food and beverages. We would like to invite researchers to submit their research or review articles related to novel fermented products, application of new starter cultures, new procedures to increase quality and control through fermentation, and characterization of bioactive properties in foods derived from fermentation.

### Guest Editors

Dr. Joaquín Bautista-Gallego

Dr. Maria Del Carmen Portillo

Dr. José Antonio Curiel

### Deadline for manuscript submissions

closed (31 December 2021)



**Microorganisms**

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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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### Editor-in-Chief

Dr. Nico Jehmlich

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