



Brewing & Distilling 2.0

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Deadline for manuscript
submissions:

closed (30 November 2020)

Message from the Guest Editors

Both beer and distilled beverages are characterised by the presence of alcohol, which is always derived by means of fermentation. In order to produce the vast variety of quality beers and distilled beverages currently available, a very large array of fermentative organisms is utilised, either as pure cultures or mixed cultures.

1. fermentation can be managed through careful selection of suitable strains;
2. through providing the most suitable conditions under which fermentation can be carried out. In addition to fermentation-related topics, we also welcome well-constructed manuscripts that deal with any form of waste valorisation of by-products from the brewing and distilling industries.

This Special Issue of Fermentation aims to disseminate topics include (and are not limited to): Yeast and bacterial physiology as it applies to brewing and distilling; starter culture management; mixed culture fermentations; spoilage; spontaneous fermentations; yeast genetics; strain improvements; process intensification; fermentation vessels (e.g., wood vs. stainless steel); fermentation technology; fermentation management; hygiene and sanitation; waste valorisation; etc.





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Editor-in-Chief

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Retired, National Center for
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Message from the Editor-in-Chief

Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

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