



an Open Access Journal by MDPI

Trends in the Latest Research on Fermented Beverages

Guest Editors:

Dr. Barbara Stachowiak

Department of Food Technology of Plant Origin, Faculty of Food Science and Nutrition, Poznan University of Life Sciences, 31 Wojska Polskiego St., 60-624 Poznań, Poland

Dr. Edyta Kordialik-Bogacka

Institute of Fermentation Technology and Microbiology, Faculty of Biotechnology and Food Sciences, Lodz University of Technology, 90-530 Lodz, Poland

Dr. Marek Aljewicz

Department of Dairy Science and Quality Management, Faculty of Food Sciences, University of Warmia and Mazury in Olsztyn, 10-726 Olsztyn, Poland

Deadline for manuscript submissions: **30 September 2024**

Message from the Guest Editors

Dear Colleagues,

Fermented beverages are a diverse group of food products that have been consistently very popular among consumers worldwide, including both plant- and animalbased beverages. The most popular ones are obtained by alcoholic, lactic acid and, to a lesser extent, acetic acid fermentations. Products such as kombucha, fermented vegetable juices, kvass, ciders, and fruit vinegarare being rediscovered. Innovations are also visible in the brewing and dairy industries.

It poses a challenge for producers and scientists. New technologies are being developed based on unconventional raw materials, additives, microorganisms and production methods

The aim of this issue is to present the impact of raw material, technological and microbiological conditions on the production of innovative fermented beverages and their quality, stability and safety in physicochemical, microbiological, nutritional and sensory aspects, as well as consumer acceptability.

Specialsue



mdpi.com/si/187245





an Open Access Journal by MDPI

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

 Department of Food Science, Purdue University, West Lafayette, IN, USA
Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Author Benefits

Open Access: free for readers, with article processing charges (APC) paid by authors or their institutions. **High Visibility:** indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA,

AGRIS, PubAg, and other databases.

Journal Rank: JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

Contact Us

Foods Editorial Office MDPI, St. Alban-Anlage 66 4052 Basel, Switzerland Tel: +41 61 683 77 34 www.mdpi.com mdpi.com/journal/foods foods@mdpi.com X@Foods_MDPI