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Microbiological Studies on Wine/Baijiu Fermentation

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Message from the Guest Editor

Dear Colleagues,

In the case of wine, yeast, primarily *Saccharomyces cerevisiae*, plays a pivotal role in converting sugars into alcohol. Baijiu, a traditional Chinese spirit, undergoes fermentation with a complex microbial consortium involving molds, bacteria, and yeasts; these functional microbes interact and metabolize, contributing to Baijiu's sensory and flavor profile.

This Special Issue focuses on investigating the dynamics and succession of microbiota during fermentation, the core functional microbes involved in fermentation, their metabolic pathways, and their impact on the final product's aroma, taste, flavor, and quality. Understanding the microbiology of fermentation is crucial for optimizing production processes, ensuring product consistency, and exploring avenues for flavor enhancement. The included studies shed light on the science behind these popular beverages and offer insights into potential innovations in fermentation techniques, contributing to the rich tapestry of global brewing industries.



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Special Issue



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Message from the Editor-in-Chief

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