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## Fermented Alcoholic Beverages: Microorganisms, Quality, and Flavor Analysis

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Deadline for manuscript  
submissions:

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### Message from the Guest Editor

Dear Colleagues,

For thousands of years, people have utilized the fermentative abilities of microorganisms to transform and preserve food. Fermented alcoholic beverages are widely consumed around the world due to their diverse tastes, flavors, and styles. The fermentation of alcoholic beverages is a biotransformation process that involves the collaborative efforts of various microorganisms. During fermentation, the growth and metabolic activities of microorganisms affect the physicochemical composition, aroma characteristics, safety, and quality of fermented alcoholic beverages and play a crucial role in their production.

This Special Issue aims to present advanced research on fermented alcoholic beverages. The topics addressed will include but are not limited to, the evaluation of the physicochemical composition and flavor profiles of fermented alcoholic beverages, flavor variations under different fermentation conditions, and the dynamic changes of microorganisms during the fermentation process and their impact on flavor formation. We welcome submissions of original research articles and reviews on these topics.

Prof. Dr. Jicheng Zhan  
Guest Editor



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# Special Issue



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## Message from the Editor-in-Chief

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