



*foods*



an Open Access Journal by MDPI

## Analyses and Prevention of Microorganism-Evoked Hazards in Fermented Foods

Guest Editor:

**Prof. Dr. Jae-Hyung Mah**

Department of Food and  
Biotechnology, Korea University,  
Sejong 30019, Republic of Korea

Deadline for manuscript  
submissions:

**closed (31 December 2020)**

### Message from the Guest Editor

Fermentation is one of the oldest technologies used in food processing and preservation. Recently, fermented foods and their compositions have been proven to be beneficial for improving human health. Due to their healthy functions, fermented foods have gained global attention and popularity. In the meantime, the safety issues of fermented foods have been overlooked, not only because humans have consistently utilized fermented foods for centuries or millennia, but also because food scientists have focused primarily on the health-promoting and -protective effects of such foods for decades. However, considering that fermented foods generally cannot be processed by conventional sterilization methods, the risk of microorganism-evoked hazards in such foods may not be negligible. Because various food-borne pathogenic microorganisms and harmful microbial metabolites have been identified and detected in diverse fermented foods, it is critically important to monitor and reduce the risk of food safety crises caused by a variety of causative agents, including microorganisms and metabolites, in foods.



[mdpi.com/si/41998](https://mdpi.com/si/41998)

# Special Issue



*foods*



an Open Access Journal by MDPI

## Editor-in-Chief

### **Prof. Dr. Arun K. Bhunia**

1. Department of Food Science,  
Purdue University, West  
Lafayette, IN, USA

2. 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](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
X@Foods\_MDPI