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Process Optimization and Quality Improvement of Fermented Foods and Beverages

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Message from the Guest Editors

Numerous microorganisms, through their metabolic activity, can improve the flavour, nutritional and health properties of fermented foods and beverages. Consequently, scientific and industrial interest is increasingly directed towards the microbial-driven fermentations for the formulation of new fermented foods and beverages with safe, healthy and functional properties.

Despite the many favourable properties of fermentation and the microorganisms traditionally used in food fermentation, there are still process optimisation problems that need to be overcome. Optimising fermentation procedures is necessary to identify the best processing conditions that increase the yield of a production process and lead quality characteristics in the desired direction.

Therefore, we invite you to submit your recent research in this area to the Special Issue of *Foods* under the title “Process Optimization and Quality Improvement of Fermented Foods and Beverages”. This Special Issue aims to cover recent studies addressing technological, microbiological, biochemical, nutritional and health aspects for the delivery of better, safer and more cost-effective fermented food products and beverages.



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Special Issue



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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.

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