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Fermented Foods: New Concepts and Technologies for the Development of New Products, Quality Control and Preservation

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Message from the Guest Editors

Fermentation is a dynamic process which leads to the conversion of food. It is based on the microbial activity of lactic acid bacteria, yeasts, and/or filamentous fungi which significantly contribute to food preservation and the organoleptic characteristics of the products (e.g., flavor (taste and odor) and texture). Methods belonging to molecular microbiology (whole-genome sequencing or PCR-based techniques) and bioinformatics have a major impact on both the study of fermented foods' ecology and starter culture properties in more detail. Genomics and other omics technologies (metataxonomics, metagenomics, metatranscriptomics, metametabolomics) will be an integral part of the toolkit for the assessment and monitoring of microbiological and physicochemical changes occurring in fermented foods. New approaches in food processing and technology have been also developed to meet consumer needs for healthier, safe, and high-quality food products. Therefore, articles dealing with the discussed topics related to fermented foods are welcome for submission in this Special Issue.



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Special Issue



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Message from the Editor-in-Chief

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