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Microbiological Safety and Quality of Fermented Products

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Message from the Guest Editors

Fermented foods are foods that have appeared by chance and are inevitable in the long history of human development. There are rich and diverse fermented foods all over the world, which not only have unique flavors and qualities but also carry the local culture and play an important role in human life. With the deepening of people's understanding of fermented foods, people clearly realize that fermented foods cannot be separated from microorganisms (enzymes), and the types of microorganisms (enzymes) and their regular alternation make the different characteristics of fermented food. At present, many traditional fermented foods are still produced in the open fermentation mode, leading to difficulties in knowing the safety and function of microorganisms. For this reason, it is necessary to communicate widely about the functional properties of microorganisms in fermented foods around the world and the impact of these microorganisms on the safety and quality of fermented foods, thus contributing to the promotion of safety and high quality of fermented foods.



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Message from the Editor-in-Chief

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