



Microbial Foods—The Science of Fermented Foods

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Message from the Guest Editor

Fermented foods are the result of the metabolic activity of a complex microbiota, consisting of the indigenous microorganisms naturally associated with the raw materials, and/or selected microorganisms (bacteria, yeasts) inoculated as starter cultures. Traditional fermented foods represent a valuable cultural heritage in most regions, and harbor a vast genetic potential of valuable strains. The study of the microbial ecology of naturally fermented foods and the identification of microbial diversity using metagenomic approaches are of interest. Metabolomic and proteomic approaches are also important to study the physiology and genetics of microorganisms.

This Special Issue on “Microbial Foods—The Science of Fermented Foods” will also include studies on modern/rapid tools to monitor the fermentation procedure in order to ensure the quality and safety of the final product.





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Message from the Editor-in-Chief

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