



## Microbial Safety of Fermented Foods, 2nd Edition

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### **Message from the Guest Editor**

This Special Issue is the continuation of the previous Special Issue “Microbial Safety of Fermented Products”.

Fermented foods comprise very diverse fermented foods and beverages with a long history of worldwide importance for human nutrition, health, and our economy.

The microbial safety of these fermented foods is, however, menaced by the potential presence of microbial pathogens, which are included in the aforementioned microbial diversity. Pathogens may not only be harmful in themselves, but they may also cause harm through the toxins and other secondary products they release, such as mycotoxins or biogenic amines.

To assure the quality and safety of fermented foods, different approaches are not only needed to successfully control the indigenous microbiota and conduct fermentations, which include the use of a starter culture, but also to effectively preservative methodologies.

All manuscripts that fall under these specific topics are welcome.





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## Message from the Editor-in-Chief

"Microorganism" merges the idea of the very small with the idea of the evolving reproducing organism is a unifying principle for the discipline of microbiology. Our journal recognizes the broadly diverse yet connected nature of microorganisms and provides an advanced publishing forum for original articles from scientists involved in high-quality basic and applied research on any prokaryotic or eukaryotic microorganism, and for research on the ecology, genomics and evolution of microbial communities as well as that exploring cultured microorganisms in the laboratory.

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