



Microbial Safety of Fermented Products 2.0

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Deadline for manuscript submissions:

31 July 2024

Message from the Guest Editor

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

Fermented food products 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 food products 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 food products, 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

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