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Traditional Fermented Beverages

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Deadline for manuscript
submissions:

closed (20 May 2019)

Message from the Guest Editors

Dear Colleagues,

We are pleased to invite you to contribute your article to a Special Issue focusing on traditional fermented beverages. The objective of this Special Issue will be to present and discuss all the new and emerging information regarding traditional fermented beverages around the world. We anticipate prompt peer review by global leaders in this area of research and a plan to publish the Special Issue as a printed book version if we successfully garner more than ten articles. There is a lot of space to analyze and describe frontiers in production, microbiology, microbiome and metabolomics, biochemistry, sensory, bioactive compounds, health benefits, starter cultures development and process optimization of different traditional fermented beverages.

As a recognized leader in this area of research, it is an honor to invite you to kindly contribute your article in form of original research or a review paper for this Special Issue focusing on “Traditional Fermented Beverages”.

Dr. Ogueri Nwaiwu
Dr. Folarin Oguntoyinbo
Guest Editors



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Special Issue