



## Biotechnological and Functional/Probiotic Characteristics of Non-Conventional Yeasts in Fermented Beverages

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### Message from the Guest Editors

Dear Colleagues,

In recent years, there has been a growing interest in the use of non-Saccharomyces yeasts in conventional beverages, such as wine and beer, with the aim of achieving several positive benefits. Such yeasts could have a dual role: on the one hand their fermentative activities can release compounds with functional or prebiotic action and, on the other, they themselves possess characteristics akin to probiotic microorganisms. The development and actual applications of functional beverages are of growing interest in the agrifood field. In this Special Issue, we invite authors leading investigations in this topic to contribute to the knowledge on non-conventional yeasts in different applications, including their use in fermented beverages.

Keywords: non-conventional yeasts; wine; beer; aroma improvement; biocontrol; ethanol reduction; NABLAB beer; functional beverages; probiotic yeasts; prebiotic and postbiotic compounds





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## Message from the Editor-in-Chief

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