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# Research Progress of Yeasts and Molds in Fermented Food Production

Guest Editor

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Deadline for manuscript submissions: **closed (15 February 2024)** 

# **Message from the Guest Editor**

Dear Colleagues,

In the past decade, the microbial production of food, food flavors and additives has undergone continuous global advancement. Yeasts and molds are excellent platforms for the production of safe, nutritious and sustainable foods such as dairy products, beverages and wine. Conventional strategies offer ready-to-use approaches to providing food and related products that conform to high quality and safety standards. Further, current advances in metabolic engineering and synthetic biotechnology have provided better opportunities for future food manufacture. Therefore, for this Special Issue, we invite authors to submit papers on the use of classic methods and advanced biotechnology to produce fermented foods. Original papers and reviews that focus on the manufacturing of fermented foods using yeasts and molds are welcome.

Dr. Xiaobing Yang Guest Editor







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# Message from the Editor-in-Chief

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