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## Trends in the Latest Research on Fermented Beverages

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### Message from the Guest Editors

Dear Colleagues,

Fermented beverages are a diverse group of food products that have been consistently very popular among consumers worldwide, including both plant- and animal-based beverages. The most popular ones are obtained by alcoholic, lactic acid and, to a lesser extent, acetic acid fermentations. Products such as kombucha, fermented vegetable juices, kvass, ciders, and fruit vinegar are being rediscovered. Innovations are also visible in the brewing and dairy industries.

It poses a challenge for producers and scientists. New technologies are being developed based on unconventional raw materials, additives, microorganisms and production methods

The aim of this issue is to present the impact of raw material, technological and microbiological conditions on the production of innovative fermented beverages and their quality, stability and safety in physicochemical, microbiological, nutritional and sensory aspects, as well as consumer acceptability.



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**Special** Issue



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## Message from the Editor-in-Chief

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