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# Recent Advances in Fermentation Microorganisms for Alcoholic Beverage Production

Guest Editors:

### Dr. Vesna M. Vučurović

Faculty of Technology Novi Sad, University of Novi Sad, Bulevar cara Lazara 1, 21000 Novi Sad, Serbia

## Prof. Dr. Ljiljana, V Mojovic

Faculty of Technology and Metallurgy, University of Belgrade, Karnegijeva 4, 11000 Belgrade, Serbia

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# **Message from the Guest Editors**

Ethanol fermentation by various microorganisms is one of the oldest methods of producing alcoholic beverages, preserving food, enriching flavors, and providing nutrients for different foods. Alcoholic beverages are obtained by fermenting carbohydrates from a wide variety of fruit juices or the worts of starch-containing crops or cereals by fermenting microbes. The chemical composition, aroma, and flavor of alcoholic beverages depend directly on the formation of microbial metabolites produced during fermentation. Therefore, the nature in which the producing microorganisms and fermentation conditions are applied provide vital factors that dictate the quality, final taste, and aroma characteristics of alcoholic and distilled beverages. This Special Issue aims to provide a thorough research overview of various innovative biotechnological aspects of the recent advances in the application of fermentation microorganisms and their interaction during alcoholic fermentation, with a particular focus on the composition of volatile compounds that play a crucial role in the quality and sensorial characteristics of alcoholic and distilled beverages.

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## **Editor-in-Chief**

#### Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

## Message from the Editor-in-Chief

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