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Microbiology and Genomic Analysis of Fermented Foods

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Message from the Guest Editors

Dear Colleagues,

Recently, humanity has focused on the nutritional and sensory properties, as well as the positive effects on health of fermented products. Traditionally, in the manufacturing of fermented products, symbiotic bacteria mixes (lactic acid bacteria and acetic acid bacteria), LAB–yeast mixtures, and only yeasts or LAB could be effective. In addition, some of them are probiotic microorganisms. Their growth during the fermentation and isolation, identification, and genomic analyses of microorganisms found in the fermentation medium has recently been determined with new methods, and new information can be obtained in this way. On the other hand, numerous biochemical changes occur in fermentation: flavor components are formed, and the textures of vegetables change. The flavor components of fermented products are caused by the metabolism or enzymatic activity of microorganisms that are effective in fermentation. In conclusion, there is still insufficient information about important industrial fermented products belonging to certain geographical regions, their microbiology, and genomic analyses.

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Special Issue



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Message from the Editor-in-Chief

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