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## Application of Fermentation Biotechnology in Food Science

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submissions:

**closed (31 October 2025)**

### Message from the Guest Editors

Dear Colleagues,

The aim of this Special Issue is to provide an overview of cutting-edge research that enhances the functionality and sensory attributes of fermented foods, showcasing technologies capable of application in the future landscape of the food industry. We welcome both original research and review articles on topics including, but not limited to, the following:

Omics;  
Metabolic engineering;  
Microbiomes;  
Flavoromics;  
Upcycling;  
Precision fermentation;  
Smart fermentation monitoring;  
Sensory evaluation;  
Functional food.



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**Special** Issue



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## Message from the Editor-in-Chief

*Foods* (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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