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Yeast Production of Aromas in Fermented Foods and Beverages

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Deadline for manuscript
submissions:

closed (31 December 2023)

Message from the Guest Editors

Fermented foods were developed along with agricultural products by our human ancestors. Although, at the beginning, there were processes not associated with microorganisms, empirical knowledge has demonstrated that the shelf life of foods was prolonged together with an increase in flavors and digestibility. However, today, additional benefits have been found, with improvements in health, nutritional, technological, and organoleptic complexity based on the microbial fermentation starter quality. Bread, beer, and wine are the most well-known examples, but many other fermented foods are present in the diets of almost all human cultures. Nowadays, the knowledge about yeast diversity has significantly improved, and its application in food fermentation is all about flavor quality and complexity. Particular aromatic notes of these yeast strains are also generating a renewed consumer interest in fermented foods.

This Special Issue will focus on the effect of different yeast species and strains on the volatile aroma compounds of fermented foods and beverages. New analytical methods and the effect of yeast growing and fermenting conditions on the flavor phenotype will be explored.



mdpi.com/si/149707

Special Issue



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Message from the Editor-in-Chief

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