



*foods*



an Open Access Journal by MDPI

## Yeast Production of Aromas in Fermented Foods and Beverages

Guest Editors:

**Dr. Laura Fariña**

**Dr. Eduardo Boido**

**Prof. Dr. Francisco M. Carrau**

**Prof. Dr. Eduardo Dellacassa**

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](https://mdpi.com/si/149707)

# Special Issue



*foods*



an Open Access Journal by MDPI

## Editor-in-Chief

### Prof. Dr. Arun K. Bhunia

1. Department of Food Science,  
Purdue University, West  
Lafayette, IN 47907, USA

2. Department of Comparative  
Pathobiology, Purdue University,  
West Lafayette, IN 47907, USA

## 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.

## Author Benefits

**Open Access:** free for readers, with **article processing charges (APC)** paid by authors or their institutions.

**High Visibility:** indexed within **Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg,** and **other databases.**

**Journal Rank:** JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

## Contact Us

---

*Foods* Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
[X@Foods\\_MDPI](https://twitter.com/Foods_MDPI)