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Traditional Fermented Food: Physicochemical, Sensory, Flavor, and Microbial Characteristics

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Message from the Guest Editor

Traditional fermented foods are an indispensable part of food culture around the world, with great economic and nutritional value and, based on unique local production technologies and traditional habits, these fermented products have developed distinctive regional characteristics. The fermentation process involves various microorganisms that utilize the nutrients present in raw foods to produce a wide range of bioactive compounds, resulting in fermented foods presenting desirable aromas, flavors, textures, and health benefits. With the development of the economy and industry, the types and brands of fermented foods available in world markets are becoming increasingly diversified. Therefore, revealing the secrets of fermented products and promoting the spread of fermented foods promises bring new opportunities and challenges to traditional fermented food producers.

This special issue focuses on cutting-edge research in traditional fermented foods, covering topics such as the makeup of fermentation microbes, sensory and physicochemical properties, flavor profiles, and the role of microorganisms in flavor development.



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Special Issue



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Message from the Editor-in-Chief

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