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Microbiological Research on Fermented Dairy Products

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Message from the Guest Editors

Fermented dairy products contain excellent nutrients and have a long history of consumption. Microorganisms involved in fermented dairy products have a vital role in the development of unique flavor, texture, and nutritional characteristics in fermented dairy products. Daily intake of fermented dairy products has beneficial effects on the prevention/treatment of various diseases, many of which have been confirmed related to the metabolic process of microorganisms to produce substances beneficial for human health.

For this Special Issue, we are encouraging the submission of manuscripts focusing on fermented dairy product microbiology and safety, processing, engineering, sensory analysis, and bioactivity. We are highly interested and encourage manuscripts related to the exploration of novel starters, development of novel fermented dairy products, and revelation of the mechanism underneath the beneficial effects of fermented dairy products for human health.







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Message from the Editor-in-Chief

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