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## Flavour Research in Food Fermentations

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### **Message from the Guest Editor**

There is a huge diversity in fermented food products around the world, especially those that are the result of spontaneous fermentations—that is to say, processes in which no starter is added and the natural microbiota present in raw materials is responsible for carrying out the fermentation process. Other fermented products, such as the majority of wine, beer or bread, are the outcome of industrialised processes, in which the inoculation of defined microorganisms assures homogeneity and success of the fermentation.

Flavour is one of the most relevant factors in the quality of fermented food products. This sensory attribute is the result of the combination of aroma and taste. Aroma refers to odours sensed by nose receptors, whereas taste is the sensation of saltiness, sweetness, sourness, bitterness and umami (savouriness). The flavour development in fermented products is a trending topic, and more research has to be done in this sense to unravel the mechanisms, either chemical or microbiological, for its development.



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**Special** Issue



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