

Special Issue

Recent Advances in Fermentation Microorganisms for Alcoholic Beverage Production

Message from the Guest Editors

Ethanol fermentation by various microorganisms is one of the oldest methods of producing alcoholic beverages, preserving food, enriching flavors, and providing nutrients for different foods. Alcoholic beverages are obtained by fermenting carbohydrates from a wide variety of fruit juices or the worts of starch-containing crops or cereals by fermenting microbes. The chemical composition, aroma, and flavor of alcoholic beverages depend directly on the formation of microbial metabolites produced during fermentation. Therefore, the nature in which the producing microorganisms and fermentation conditions are applied provide vital factors that dictate the quality, final taste, and aroma characteristics of alcoholic and distilled beverages. This Special Issue aims to provide a thorough research overview of various innovative biotechnological aspects of the recent advances in the application of fermentation microorganisms and their interaction during alcoholic fermentation, with a particular focus on the composition of volatile compounds that play a crucial role in the quality and sensorial characteristics of alcoholic and distilled beverages.

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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.

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