Special Issue

Changes in Microbial Community Structure of Fermented Food

Message from the Guest Editors

Structural changes in the microbial community of fermented foods have a significant impact on various factors, such as flavor profile, nutrient composition, texture, safety, and shelf life. Dynamic changes in the microbial community alter the types and contents of flavour compounds in fermented foods, which in turn affects the flavor characteristics of the final product. Meanwhile, the metabolic activity of microorganisms can synthesize or convert nutrients and affect the nutritional value of fermented foods. In addition, the stability of the microbial community structure plays a key role in the texture, safety, and shelf life of fermented foods, and a rational community structure helps to improve fermentation efficiency and product quality. Therefore, studies in this area are important for optimizing the production process of fermented foods and improving product quality.

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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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