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# Beneficial and Detrimental Microorganisms Occurring in Fermented Foods 2.0

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Deadline for manuscript submissions:
**closed (15 April 2024)**

## Message from the Guest Editors

Numerous and heterogeneous populations of beneficial microorganisms can by their metabolic activities affect the fermentation process, allowing for the enhancement of the nutritional value, organoleptic characteristics, overall quality, safety, and shelf-life of final food products. In addition to the beneficial pro-technological microorganisms, probiotic microorganisms or living microorganisms genetically similar to strains used as probiotics may occur in fermented foods, which may provide health benefits well beyond those of the starting food materials. Besides, multiple sources of contamination of raw materials, equipment, and environments involved in the manufacturing of fermented foods may allow for the rooting and proliferation of spoilage and pathogenic microorganisms, which can cause alterations in final products and threaten consumer health. We invite you to submit contributions concerning any aspect of pro-technological, probiotic, spoilage, and/or pathogenic microorganisms occurring in fermented foods, as well as on the characterization, evolution, and metabolism of microbiota that occur during the production, storage, and distribution of these products.

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Special Issue

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## Message from the Editor-in-Chief

"Microorganism" merges the idea of the very small with the idea of the evolving reproducing organism is a unifying principle for the discipline of microbiology. Our journal recognizes the broadly diverse yet connected nature of microorganisms and provides an advanced publishing forum for original articles from scientists involved in high-quality basic and applied research on any prokaryotic or eukaryotic microorganism, and for research on the ecology, genomics and evolution of microbial communities as well as that exploring cultured microorganisms in the laboratory.

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