



## Food Fermentations: Microorganisms in Food Production and Preservation, 2nd Edition

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### Message from the Guest Editor

Identification of the microorganisms of spontaneously fermented food and evaluation of their technological potential has been at the epicenter of research over the past decades. The phenotypic characterization that was originally employed was recently enriched by molecular approaches that offer new insights and provide complementary information, improving our knowledge on the interactions between different microbial species during microecosystem development, as well as their genetic potential. In this exciting new era, the literature is constantly enriched by studies on regional spontaneously fermented products and the capacity of the microorganisms employed, revealing novel aspects of their physiology and further improving our understanding of the microbiology of food fermentation. The aim of this Special Issue is to provide a collection of articles that update the current knowledge on all aspects related to the microorganisms that drive food fermentation.





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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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