



Microorganisms and Fermented Foods

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Message from the Guest Editors

Dear colleagues,

Fermented foods are a significant component of the human diet and represent a precious cultural heritage in many parts of the world. New insights have been achieved in recent years into the microbial biodiversity of many fermented foods, and great advances in the development of microbial applications in industry for the production of new fermented foods and food ingredients.

The aim of this Special Issue is to provide a platform for researchers studying fermented foods to exchange and share research results and updates on the microbial biodiversity of not only the most common fermented products, but also of minor or lesser-known ethnic fermented products; on the functional and pro-technological properties of starter cultures; and on the utilization of fermentation potential. To this end, we cordially invite you to submit original research articles, review articles, and short communications on various aspects of fermented products covering microbiology, biochemistry, nutrition, and healthy aspects.

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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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