

## Special Issue

# Analysis of Quality and Sensory Characteristics of Fermented Products (2nd Edition)

### Message from the Guest Editors

Fermented products encompass a wide range of items, such as alcoholic beverages, dairy products, bean products, vegetables, meat products, and condiments. The quality analysis of fermented products involves various assessments, including composition analysis, trace element analysis, pesticide residue analysis, veterinary drug residue analysis, mycotoxin analysis, food additive analysis, and analysis of other potentially harmful substances. Sensory analysis plays a crucial role in new product development, evaluating food quality, predicting market trends, and assessing product appeal. Its application has also fostered interdisciplinary collaboration, integrating fields such as psychology, physiological medicine, and bionics into the realm of food engineering. The objective of this Special Issue is to publish recent and innovative research findings, as well as review papers, focusing on the quality and sensory analysis of fermented foods. Emphasis will be placed on analytical methods and techniques, quality and safety control measures, and the microbiology involved in this area. Review and research papers exploring the development of novel fermented foods are welcomed.

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### Guest Editors

Dr. Fernanda Cosme

Dr. Fernando M. Nunes

Dr. Luís Patarata

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### Deadline for manuscript submissions

30 June 2025



## Fermentation

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## About the Journal

### Message from the Editor-in-Chief

Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

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### Editor-in-Chief

Dr. Badal C. Saha  
Retired, National Center for Agricultural Utilization Research, USDA-ARS, Peoria, IL, USA

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### Author Benefits

#### High Visibility:

indexed within Scopus, SCIE (Web of Science), PubAg, FSTA, Inspec, CAPlus / SciFinder, and other databases.

#### Journal Rank:

JCR - Q2 (Biotechnology and Applied Microbiology) /  
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#### Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15.4 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2024).