

Special Issue

Process Optimization and Quality Improvement of Fermented Foods and Beverages

Message from the Guest Editors

Numerous microorganisms, through their metabolic activity, can improve the flavour, nutritional and health properties of fermented foods and beverages. Consequently, scientific and industrial interest is increasingly directed towards the microbial-driven fermentations for the formulation of new fermented foods and beverages with safe, healthy and functional properties. Despite the many favourable properties of fermentation and the microorganisms traditionally used in food fermentation, there are still process optimisation problems that need to be overcome. Optimising fermentation procedures is necessary to identify the best processing conditions that increase the yield of a production process and lead quality characteristics in the desired direction. Therefore, we invite you to submit your recent research in this area to the Special Issue of *Foods* under the title "Process Optimization and Quality Improvement of Fermented Foods and Beverages". This Special Issue aims to cover recent studies addressing technological, microbiological, biochemical, nutritional and health aspects for the delivery of better, safer and more cost-effective fermented food products and beverages.

Guest Editors

Dr. Tiziana Di Renzo

Institute of Food Sciences, Italian National Research Council (ISA-CNR),
83100 Avellino, Italy

Dr. Anna Reale

Institute of Food Sciences, National Research Council (ISA-CNR),
83100 Avellino, Italy

Deadline for manuscript submissions

closed (31 July 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



mdpi.com/si/167446

Foods

MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



About the Journal

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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA
2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.5 days after submission; acceptance to publication is undertaken in 2.5 days (median values for papers published in this journal in the second half of 2024).