

Special Issue

Innovative Technological and Biotechnological Approaches to Improve the Aroma Quality of Fermented Foods

Message from the Guest Editors

Fermentation is the oldest and most economical method to produce and preserve food. Fermentation is of great significance because it provides and preserves a large variety of foodstuff, fruit, vegetables, milk, meat, and cereals, imparting them specific flavors, aromas, and textures, thus enriching human diet. Odor and aroma are main food characteristics that influence consumers' preference for fermented food. Obviously, this aspect is also strictly related to the market value of these products. For this reason, different biotechnologies as well as processing and storage techniques have been continuously developing to improve the aroma of fermented foods. We warmly invite colleagues to submit their original research or review articles dealing with innovative technological approaches to enhance the aroma quality of fermented foods.

Guest Editors

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Deadline for manuscript submissions

closed (31 October 2021)



Foods

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Impact Factor 4.7
CiteScore 7.4
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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.

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