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New insights into Food Fermentation

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Message from the Guest Editors

Food fermentation has been used since ancient times for food preservation. At present, fermented foods are still and even more appreciated by consumers thanks to the high quality and safety standards achieved, and the improvements in terms of nutritional and organoleptic characteristics. Many foods are still produced following traditional practices but novel approaches to food fermentation have also attracted the interest of researchers and industries. Innovative technological and biological processes, as well as novel approaches of investigation, deeply interact to steer traditional products into modern diet and to open up perspectives for the fermentation of unconventional substrates and food byproducts.

The Special Issue aims to collect original research articles and reviews on advanced approaches concerning food fermentation. In particular, papers are welcome focusing on unconventional matrix fermentation, processes for substrate valorization, functional compounds obtained through fermentation, fermentations increasing quality and safety standards, but also papers presenting innovative approaches shedding light on the microbial community that characterizes fermented foods.



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Special Issue



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Message from the Editor-in-Chief

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