**Email Subject:** 

Paper Invitation: [Foods] (ISSN 2304-8158, Q1, IF 5.561) Special Issue "Microorganisms in Fermented

and Minimally Processed Foods: Use of Microbial Starter Cultures, Probiotics and Postbiotics" edited

by Dr. Flora Valeria Romeo and Prof. Dr. Cinzia Caggia

Dear Dr. Authors,

As the Guest Editor of the Special Issue "Microorganisms in Fermented and Minimally Processed

Foods: Use of Microbial Starter Cultures, Probiotics and Postbiotics" in FOODS (ISSN 2304-8158,

IF 5.561), I would like to invite you to contribute an article or review paper focus on fermented food,

food microbiology and probiotics.

Please access the detailed Special Issue information at:

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If this is of interest, you are welcome to send a tentative title to the Section Managing Editor Ms. Clara

Zhao (clara.zhao@mdpi.com) for checking the suitability. I believe your contribution will be highly

appreciated by our readers.

In the hope that this invitation receives your favorable consideration, we look forward to our

collaboration.

**Best Wishes** 

Dr. Flora Valeria Romeo and Prof. Dr. Cinzia Caggia

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IF (2021): 5.561

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# Microorganisms in Fermented and Minimally Processed Foods: Use of Microbial Starter Cultures, Probiotics and Postbiotics

### **Guest Editors**:

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# **Topics included:**

- starter cultures
- probiotics
- postbiotics
- minimally processed

## fruit/vegetables

- fermented foods
- microbial metabolites
- shelf-life
- pathogens
- spoilage

#### **Warmly Welcome Contributions**

Please contact with Section Managing Editor in Foods (clara.zhao@mdpi.com).