



Foods

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Special Issue Reprint

## Food Microorganism Contribution to Fermented Foods

**Edited by: Xinping Lin and Jing Lv**

This Reprint, titled "Food Microorganism Contribution to Fermented Foods," brings together recent research that clarifies how microorganisms shape the quality, safety, functionality, and sensory properties of fermented foods. The collected studies examine the roles of lactic acid bacteria, yeasts, and other microbial communities in driving fermentation, improving nutritional value, generating bioactive compounds, and influencing aroma, texture, and product stability.

Furthermore, the Reprint also highlights current advances in starter culture development, microbial interactions, probiotic potential, and analytical approaches for understanding fermentation in both traditional and emerging food matrices. By integrating microbiology with food processing and quality evaluation, this Reprint offers an up to date view of how microbial resources can be used to support innovation, product consistency, consumer acceptance, and safer fermented foods across diverse applications.

<https://www.mdpi.com/books/reprint/12888>

