Fermentation

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Special Issue Reprint

10th Anniversary of *Fermentation*

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Fermentation is a traditional biotechnological process that transforms raw materials into nutritious, safe, and appealing foods and beverages. Moreover, it enhances flavor, aroma, texture, nutritional value, and digestibility while contributing to product preservation. Fermented foods have long been part of diverse culinary traditions and continue to gain global recognition due to their health benefits, natural appeal, and potential as functional foods. As the food industry moves toward more sustainable production, fermentation offers an environmentally friendly approach to developing innovative products with reduced processing requirements and lower environmental impact. Therefore, advancing traditional fermentation practices through modern technologies is expected to further expand the functional food sector. This reprint brings together high-quality research and review articles highlighting recent advances in food and beverage fermentation. Topics include lactic acid bacteria for clean-label plant-based cheeses; starter cultures for cocoa and sourdough fermentations; fermentation-based preservation of okara; production of protein hydrolysates from black soldier fly larvae; epigenetically modified yeast; ultrasound-assisted fermentation processes; fermented black carrot juice; pistachio yogurt alternatives; microbial and flavor dynamics in Baijiu fermentation; pesticide residue assessment in wine; fermentation kinetics for Isaño wine; and the influence of kefir grain concentration on the nutritional, microbiological, sensory, and technological properties of camel milk kefir.

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