



Microbial Components and Function in Fermented Alcoholic Drink and Production Process

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Deadline for manuscript
submissions:

closed (15 November 2021)

Message from the Guest Editors

There are large amounts of microorganisms in the production process of each fermented alcoholic drink. Each not only contain essential microorganisms for fermentation, such as yeast in beer and wine, but also other non-essential microorganisms, which are mixed and grow temporarily, may affect safety, quality, stability, health and organoleptic properties in a simultaneous and synergistic manner. There are positive and negative effects for the final productions of fermented drinks and food.

This topic focuses on microbial components in fermented alcoholic drinks, microorganisms that are mixed and temporarily grow, and their functional characteristics in the production process in hopes of further elucidating the relationship between microorganisms and fermented alcoholic drink quality, safety and health.





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Message from the Editor-in-Chief

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