



Special Issue on Food Microbiology

Call for Papers

Food Microbiology focuses on the study of microorganisms that colonize, create, and process, or contaminate and spoil food. It studies the microorganisms that cause food spoilage; pathogens that may cause disease; microbes that are used to produce fermented foods such as cheese, yogurt, bread, beer, and wine; and microbes with other useful roles, such as producing probiotics. The goal of this special issue is to provide a platform for scientists and academicians all over the world to promote, share, and discuss various new issues and developments in the area of Food Microbiology.

In this special issue, we intend to invite front-line researchers and authors to submit original research and review articles on exploring **Food Microbiology**. Potential topics include, but are not limited to:

- Food environments
- Food fermentations
- Food production
- Food quality and spoilage
- Foodborne microorganisms
- Helicobacter pylori
- Lactic acid bacteria
- Lactobacillus
- Lactococcus
- Propionic acid
- Saccharomyces
- Thermophilus
- Wine production

Authors should read over the journal's [For Authors](#) carefully before submission. Prospective authors should submit an electronic copy of their complete manuscript through the journal's [Paper Submission System](#).

Please kindly specify the “**Special Issue**” under your manuscript title. The research field “**Special Issue - Food Microbiology**” should be selected during your submission.

Special Issue Timetable:



Submission Deadline	October 25th, 2024
Publication Date	December 2024

Guest Editor:

Dr. Shiwei Xu

The Kraft Heinz Company/University of Delaware, USA

For further questions or inquiries, please contact Editorial Assistant at
fns@scirp.org.