

CALL FOR PAPERS

Yeast is one of the most important groups of microorganisms involved in the elaboration of fermented foods. Humans unconsciously used yeast for the production of alcoholic beverages and other fermented products many thousands of years ago. Their diffused application worldwide induced a particular selection, also known as 'domestication,' in particular for some foods such as bread, beer, and wine. Actually, yeast is used as starter cultures for producing specific types of fermented foods like cheese, sourdoughs, fermented meats, and fermented vegetable products other than bread, beer, and alcoholic beverages. During fermentation processes, mixed cultures of yeast, bacteria, and fungi participate actively either in parallel or in a sequential manner influencing the dominant microbiota. With respect to health foods, yeast is widely exploited for its probiotic activity. In addition, food-grade yeast is employed as nutritional supplement, food additives, conditioners, and flavoring agents.

Yeast is considered a reservoir of high-nutritional-value proteins, enzymes, and vitamins. However, yeast also has a dark side; in fact it can cause spoilage of food products and problems with hygiene procedures leading to significant economic losses. Alteration of physical and sensorial properties, discoloration, gas production, cloudiness, sedimentation, or pellicle formation and the formation of off-flavors are the main alterations caused by yeast in foods such as fruits and derived products, confectionery products, alcoholic beverages, carbonated beverages, vegetable salads with acid dressings, salt- and acid-based sauces, dairy products, and fermented or cured (salted) meat products.

Original research and review papers are welcomed to be submitted in this special issue.

Potential topics include but are not limited to the following:

- ▶ Yeast biodiversity in fermented foods
- ▶ Application of starter cultures to improve food quality
- ▶ Probiotic yeast and development of novel foods
- ▶ Yeast role in human health
- ▶ Pathogenic and spoilage yeast
- ▶ Development of new methods to detect yeast in foodstuffs

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First Round of Reviews

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