
Foreword

The 19th *International Specialised Symposium on Yeasts (ISSY)* constituted a point of convergence of the scientific and technological international community focusing on different topics of *Yeast in the Production and Spoilage of Food and Beverages*, an expanding research area with strong world wide economic impact. This specialised yeast meeting was held by the Department of Biology of the University of Minho, from 30 August to 3 September 1998, in Braga, a charming historic town located in the heart of Minho region, Portugal. It was promoted by the »International Commission for Yeasts« being one of the most important events organised in 1998 for the scientific community working on Yeasts.

The meeting was an enormous success counting with a total of 238 participants from all over the world. The scientific programme, organised in five Plenary Lectures of wide interest and eight thematic sessions included 43 oral presentations and 138 posters addressing the most recent developments in the field of ecology, systematics, physiology, molecular biology and genetics of food-related yeasts. International renowned researchers were present and we would like to emphasise the attendance of many young scientists. We believe that the Symposium was extremely important for this scientific community generating a wide space of discussion and implementation of future international collaborations.

An invitation was addressed to all the 19th ISSY participants for submitting their papers, which were read during the symposium, for publication in the *Journal of Food Technology and Biotechnology*, one of the leading journals of biotechnology in middle Europe. The present special issue is a selection of submitted papers. Although they do not cover all the scientific areas focused in the Symposium, as well as the diversity and richness of the research groups who participated in the meeting, we believe that they reflect the great interest, among the scientific community, on the problems concerning yeasts both in the production and in the spoilage of food and beverages.

Guest-Editors
Cecília Leão and Célia Pais
