Fermented products are known and consumed products for centuries. Different microorganisms are constitute fermented products using organic substances found in foods and prolong the shelf life of foods.

Lactic acid bacteria (LAB) and acetic acid bacteria (AAB) are used as the main microorganisms in the production of fermented foods. Some of the microorganisms in these fermented dairy products have the probiotic properties.

Various microorganisms in fermented foods, especially *Streptococcus thermophilus*, *Lactobacillus bulgaricus*, *Lactobacillus acidophilus*, *Lactobacillus kefiranofaciens*, *Bifidobacterium* spp. *Kluyveromyces* spp. (yogurt, kefir, kimiz), *Acetobacter aceti*, *Gluconobacterium* spp. (vinegar), *Lactobacillus plantarum* (pickles, olives), *Saccharomyces cerevisiae* (wine), are very important for human health.