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Back to the Future: Traditional and Novel Fermented Foods for Secure, Safe, Sustainable and Sustaining Foods

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Deadline for manuscript submissions:

closed (17 July 2023)

Message from the Guest Editors

Dear Colleagues,

Globally, food systems support the livelihoods of 1 billion people. However, food insecurity, declines in diet quality, micronutrient deficiencies and other forms of malnutrition are fuelling changes in our food systems. Fermentation technologies employed along the supply chain have a concrete chance to enhance food safety, food security, nutritional value and sustainability, and are positively perceived by citizens.

We welcome both original and review articles. Potential topics include, but are not limited to, the following:

- Role of (unconventional) starter cultures on fermented foods;
- Significance of food fermentation to sustainability challenges faced by food systems;
- Food fermentation and gut microbiome;
- Fermentation of alternative food protein sources.

Dr. Emanuele Zannini Prof. Dr. Michael Gaenzle Guest Editors













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Message from the Editor-in-Chief

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