



New Frontiers in Fermented Products

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Message from the Guest Editors

The majority of traditional fermented foods and alcoholic beverages are still produced at home. Starter cultures became available in the 20th century, and they are now commonly used in industrial fermentations, including wine, dairy, fish, meat, and vegetables. The presence of live cultures and/or bioactive compounds is associated with important health benefits and preservative actions, which contribute to improved shelf-life.

The aim of this Special Issue is to highlight the innovations in processing technologies for the production of fermented foods and beverages. It may include original research articles and reviews studying the aspects of fermentation microbiology, safety, and health benefits.

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Message from the Editor-in-Chief

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