



Exopolysaccharides from Lactic Acid Bacteria and Bifidobacteria: Biosynthesis, Techno-Functional Role, and Novel Applications in Beverages

Guest Editor:

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Message from the Guest Editor

Exopolysaccharides (EPS) from lactic acid bacteria and bifidobacteria have received special attention, because EPS may improve textural and health-promoting features of beverages.

I invite high-quality original research and review papers addressing the topics listed below:

- Biosynthesis of EPS by lactic acid bacteria or bifidobacteria.
- Structure-function relationships in bacterial or enzymatically produced EPS.
- Characterization of EPS from traditional fermented beverages.
- In-situbiosynthesis of EPS under fermentation of traditional (e.g., yogurt) and novel beverages.
- Biosynthesis of EPS during fermentation of non-conventional substrates.
- Advances in methods for production, recovery and purification of EPS exploitable as additives for beverages.
- Beverages fortification with EPS, exploiting the pro-technological and health-promoting features of EPS.
- EPS as potential prebiotics.
- EPS-producing lactic acid bacteria and bifidobacteria as potential prebiotics.
- In-vivo studies investigating the health-promoting role of EPS in beverages.
- Synergies between EPS and beverages ingredients.



