

## Special Issue

# Probiotics Empowering the Future of Beverages

### Message from the Guest Editors

In recent years, the integration of probiotics into beverages has evolved from a niche health trend into a dynamic and rapidly expanding sector within the global food and drink industry. As consumer interest in functional foods continues to grow, probiotic-enriched beverages are emerging as a key innovation frontier, offering both health benefits and market differentiation. Specifically, it will examine the impact of probiotics on the physicochemical, textural, and sensory characteristics of various beverage matrices, as well as their contribution to nutrition, promoting gut health, immunity, and metabolic function. Probiotic beverages now span a wide range of substrates and formats, including dairy-based drinks (e.g., kefir, yogurt drinks), non-dairy plant-based alternatives (e.g., oat, soy, and almond milks), fermented teas (e.g., kombucha), fruit and vegetable juices, herbal infusions, cereal-based drinks, and even alcoholic beverages like probiotic beer and wine. These diverse matrices pose unique opportunities and technological challenges for ensuring probiotic viability, sensory appeal, and health efficacy.

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### Deadline for manuscript submissions

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## Beverages

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## About the Journal

### Message from the Editor-in-Chief

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#### Editor-in-Chief

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