

Special Issue

Bioactive Compounds in Fermented Beverages

Message from the Guest Editor

Fermented beverages can be defined as complex mixtures mainly made of water and ethanol, which are produced during fermentation process by using needing yeasts, bacteria, and fungi as actors and originate from matrices such as fruits, grains, cereals, milk, vegetables, tubers, and a variety of substrates. Fermentation provides specific organoleptic characteristics, and the obtained beverages are an interesting source of bioactive compounds that impact human health, e.g., antioxidants, bioactive substances, short-chain fatty acids, amino acids, vitamins, and minerals. This Special Issue will explore this novel frontier of fermented beverages, aiming to study this area from all perspectives, ranging from composition and chemical analysis to the study of the mechanisms of action of the contained active compounds, as well as their efficacy, their bioavailability, the beneficial effect evaluation of the fermentation products, novel approaches paying attention to the possible use of byproducts or residues from the agro-food area, sustainability, and the study of possible effects on health and the fermented beverage market and functional fermented beverage market.

Guest Editor

Prof. Dr. Antonello Santini

Department of Pharmacy, University of Napoli Federico II, Via D. Montesano 49, 80131 Napoli, Italy

Deadline for manuscript submissions

15 September 2025



Beverages

an Open Access Journal
by MDPI

Impact Factor 2.7
CiteScore 4.6



mdpi.com/si/231465

Beverages
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
beverages@mdpi.com

[mdpi.com/journal/
beverages](https://mdpi.com/journal/beverages)





Beverages

an Open Access Journal
by MDPI

Impact Factor 2.7
CiteScore 4.6



[mdpi.com/journal/
beverages](https://mdpi.com/journal/beverages)



About the Journal

Message from the Editor-in-Chief

Editor-in-Chief

Prof. Dr. Edgar Chambers IV
Center for Sensory Analysis and Consumer Behavior, Kansas State
University, Manhattan, KS 66506, USA

Author Benefits

High Visibility:

indexed within Scopus, ESCI (Web of Science), FSTA,
CAPlus / SciFinder, PubAg, and other databases.

Journal Rank:

CiteScore - Q2 (Food Science)

Rapid Publication:

manuscripts are peer-reviewed and a first decision is
provided to authors approximately 24.1 days after
submission; acceptance to publication is undertaken in 6.6
days (median values for papers published in this journal in
the first half of 2025).