

Special Issue

Fermented Plant-Based Beverages: Nutritional Composition and Functional Properties

Message from the Guest Editors

The fermented plant-based beverages—ranging from kombucha and water kefir to fermented plant-based milk alternatives and herbal infusions—offer promising alternatives to traditional dairy-based and sugary drinks.

This Special Issue aims to explore the multifaceted aspects of fermented plant-based beverages, focusing on their nutritional composition, functional properties, microbial diversity, bioactive compounds, and potential health benefits. We welcome contributions that address both fundamental and applied research in this emerging area.

Topics of interest include, but are not limited to, the following:

- Novel fermentation techniques for plant-based substrates;
- Characterization of microbial communities in fermented beverages;
- Bioaccessibility, bioavailability and stability of nutrients and bioactives post-fermentation;
- Health-promoting properties and clinical studies of fermented plant beverages;
- Fortification and enhancement of nutritional profiles through fermentation;
- Food safety, shelf-life, and quality control in fermented beverages;
- Consumer acceptance and sensory evaluation;
- Sustainability and life-cycle assessments of fermented beverage production.

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About the Journal

Message from the Editor-in-Chief

Editor-in-Chief

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Author Benefits

High Visibility:

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

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Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 23.7 days after submission; acceptance to publication is undertaken in 8.7 days (median values for papers published in this journal in the second half of 2025).