

## Special Issue

# The Future of Functional Fermented Beverages: The Case of Kombucha

### Message from the Guest Editor

Kombucha, also known as tea fungus, tea kvass, Manchurian mushroom and other names, has a long history. It originated around 220 B.C. in northeast China, where it was used for its perceived health properties including healing, detoxification, and energizing effects. This fermented beverage, traditionally made from black or green tea with added sugars, spread worldwide and is popular in Western countries. There are two main types of kombucha: hard (alcoholic) and non-alcoholic. Because of its alcohol content, many authorities regulate commercial production. With recent research developments, kombucha can be prepared from substrates including fruit juices, medicinal herbs, red wine, dark beer, lactose, molasses, and whey.

This Special Issue aims to provide a platform for authors to share their work on kombucha. We invite submissions on fermentation mechanisms, microbiota interactions, functional metabolites, flavour formation, processing and optimization strategies, applications and characterization of bacterial cellulose (SCOBY), health benefits, safety and regulatory aspects, and potential risks or toxicity. Original research articles, reviews, and position papers are welcome.

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### Guest Editor

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### Deadline for manuscript submissions

10 June 2026



## 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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