

Special Issue

Next-Generation Biotics in Fermented and Functional Foods

Message from the Guest Editors

Functional foods and beverages enriched with prebiotics, probiotics, and postbiotics represent a rapidly expanding research area due to their potential to improve gut health, modulate immunity, and enhance overall well-being. This Special Issue seeks to gather high-quality research and reviews that address the roles, mechanisms, and applications of these (bio)active components in fermented and functional products. Topics include the microbial ecology of fermented and functional foods, novel prebiotic sources and traditional patterns, design of synbiotic formulations, postbiotic roles in foods and beverages, clinical and nutritional evidence of efficacy, technological innovations for improving stability and delivery, safety assessment, and consumer acceptance. Contributions bridging food technology, microbiology, and nutrition are highly encouraged.

Keywords: prebiotics; probiotics; postbiotics; synbiotics; functional foods; fermented foods; gut microbiota; bioactive metabolites; food biotechnology; nutraceuticals; microbial fermentation; food safety; consumer acceptance

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About the Journal

Message from the Editor-in-Chief

Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 15.5 days after submission; acceptance to publication is undertaken in 3.9 days (median values for papers published in this journal in the first half of 2025).