

## Special Issue

# Application of Lactic Acid Bacteria in Fermented Food: 2nd Edition

### Message from the Guest Editors

Lactic acid bacteria are widely used in the production of fermented foods. These bacteria are responsible for the conversion of sugars into lactic acid, which provides fermented foods with their characteristic tangy flavor and preserves them from spoilage. Fermented foods made with lactic acid bacteria include yogurt, kefir, sauerkraut, kimchi, and many others. These foods are not only delicious but also have health benefits due to their probiotic content. Lactic acid bacteria have also been used in the production of biopreservatives and bioactive compounds that have potential applications in the food industry. Overall, the application of lactic acid bacteria in fermented food has been a significant contribution to the food industry and human health.

### Guest Editors

Dr. Guowei Shu

School of Food and Biological Engineering, Shaanxi University of Science and Technology, Xi'an, China

Dr. Li Chen

College of Food Engineering and Nutritional Science, Shaanxi Normal University, Xi'an, China

### Deadline for manuscript submissions

closed (31 May 2025)



## Fermentation

an Open Access Journal  
by MDPI

Impact Factor 3.3  
CiteScore 5.7



[mdpi.com/si/221668](https://mdpi.com/si/221668)

*Fermentation*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[fermentation@mdpi.com](mailto:fermentation@mdpi.com)

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





# Fermentation

---

an Open Access Journal  
by MDPI

---

Impact Factor 3.3  
CiteScore 5.7



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



## 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

Dr. Badal C. Saha  
Retired, National Center for Agricultural Utilization Research, USDA-ARS, Peoria, IL, USA

---

### Author Benefits

#### High Visibility:

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

#### Journal Rank:

JCR - Q2 (Biotechnology and Applied Microbiology) /  
CiteScore - Q1 (Plant Science)

#### Rapid Publication:

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).