

## Special Issue

# Bioactive Metabolites in Fermented Foods: From Microbial Alchemy to Human Health

### Message from the Guest Editors

Fermentation is increasingly recognized as a powerful biotechnological tool for generating, enhancing, and transforming bioactive metabolites in food systems. A wide range of microorganisms—including lactic acid bacteria, yeasts, and other beneficial microbes such as *Bacillus* and acetic acid bacteria—are capable of producing diverse functional compounds, including organic acids, peptides, phenolics, vitamins, and postbiotic metabolites. These microbial-driven transformations contribute not only to nutritional improvement but also to health-promoting properties. Such processes play essential roles in shaping sensory quality, improving digestibility, extending shelf life, and enhancing the functional value of traditional and novel fermented foods. Rapid advances in omics and metabolite profiling have deepened our understanding of how fermentation conditions and microbial interactions shape metabolic diversity. This progress supports the valorization of agricultural by-products for developing sustainable, next-generation functional foods and beverages.

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### Guest Editors

Dr. Yuthana Phimolsiripol

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Dr. Juan Manuel Castagnini

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### Deadline for manuscript submissions

31 July 2026



## Fermentation

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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.

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### Editor-in-Chief

Prof. Dr. Christian Kennes  
Department of Chemical Engineering, Faculty of Sciences, University of  
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