Special Issue

Fermentation and Bioactive Potential of Kombucha and Bee-Derived Compounds for Health and Wellness

Message from the Guest Editor

The potential of natural fermentation and bioactive substances in obtaining new health supplements has been studied in many forms in the current context. Focusing on the use of kombucha and bee-derived products, this Special Issue seeks to explore their combined impact on general well-being, oxidative stress control, and microbiome modification. Articles should focus on kombucha's bioactive compounds (organic acids, polyphenols, and enzymes) that enhance gut health and lower oxidative damage by different modulation properties. The unique properties of bee products like honey, propolis, royal jelly, and pollen, primarily targeting anti-inflammatory and antioxidant properties and with possible prebiotic and postbiotic value, will be examined. Papers may contain data on how natural products modulate the gut microbiota fingerprint, their effects on the immune system, and reductions in oxidative stress disorders. Further, this Issue will link conventional fermentation data with industry biotechnological applications by advancing the fabrication of natural supplements with a high efficacy. Researchers are invited to present innovative novel ideas for this project.

Guest Editor

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Deadline for manuscript submissions

closed (31 July 2025)

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Message from the Editor-in-Chief

Welcome to an open access journal, *Fermentation*, which meets the growing need for a high quality peer-reviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this 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 journal. Proposals for editing a special issue for a particular topical area are always welcome.

Editor-in-Chief

Prof. Dr. Christian Kennes
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