

Special Issue

Application of Lactic Acid Bacteria in Fermented Food

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.

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Editor-in-Chief

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