

Special Issue

Applications of Lactic Acid Bacteria in Fermented Foods and Beverages: Second Edition

Message from the Guest Editor

Lactic Acid Bacteria (LAB) play a key role in the production of several fermented foods and beverages. Advances in the study of fermented food and beverage microbiomes have shed light on the ecology and impact of bacteria and the quality of the final products. In addition, the advent of novel powerful technologies (e.g., omics technologies) has enabled the culture-independent assessment of the whole microbiome, as well as gene transcription and metabolomic analyses. Moreover, data integration, through bioinformatic tools, has provided an in-depth understanding of the bacterial biota composition and physiological responses to external stimuli, leading to the customization of final products to align with consumer needs.

This Special Issue invites research and review papers offering innovative perspectives on fermented food biotechnology. Topics include but are not limited to

- LAB ecology in fermented products
- LAB for controlling pathogens and spoilage microorganisms
- Safety aspects of LAB fermentation
- Bioactive metabolite production
- Health-promoting LAB in functional foods
- Omics applications in traditional and novel fermentation

Guest Editor

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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-
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