

## Special Issue

# Application of Lactobacillus in Fermented Food and Beverages, 2nd Edition

### Message from the Guest Editor

Fermented foods have been integral to human culture since antiquity, with a worldwide importance in human nutrition, health, and economy. Within this context, Lactobacillus strains have had and still have a very important role.

Most fermented foods are based on tradition and artisanal fermentation processes, where Lactobacillus strains may promote spontaneous fermentations as autochthonous food microorganisms or may be added as starters in controlled fermentations to develop new foods or characteristics. In this sense, the food matrix and the strain will determine the fermentative behavior and therefore the final product.

All manuscripts that fall under these specific topics are welcome. Manuscripts dealing with the understanding of the interaction of Lactobacillus in fermented foods and beverages, in order to determine its role in the manufacturing practices, the creation of new foods, food safety, and health, are particularly welcome.

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### Guest Editor

Dr. Leyre Lavilla-Lerma

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### Deadline for manuscript submissions

28 February 2026



## Fermentation

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CiteScore 5.7



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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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