

Special Issue

The Role of Antioxidant Compounds in Fermented Foods

Message from the Guest Editors

The interaction between probiotics and antioxidants is noteworthy and can be a starting point to the development of new biotechnological opportunities, allowing the production of new functional foods that can improve human and/or animal health. The goal of this Special Issue is to publish both recent innovative research advances, as well as review papers on the following topics:

- The role of antioxidant compounds in fermented foods
- Health benefits of the association of fermented foods and antioxidants
- The interaction between antioxidants and fermentation products
- The development of new fermented beverages or foods with antioxidant properties
- Fermentation of by-products derived from food processing industries
- Identification of antioxidant and bioactive compounds released during fermentation process
- Evaluation of the effects of fermented food antioxidant compounds (*in vitro*, *in vivo* and *ex vivo*)

Guest Editors

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Deadline for manuscript submissions

closed (28 February 2023)



Fermentation

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Impact Factor 3.3
CiteScore 5.7



mdpi.com/si/121748

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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.

Editor-in-Chief

Dr. Badal C. Saha
Retired, National Center for Agricultural Utilization Research, USDA-
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manuscripts are peer-reviewed and a first decision is provided to authors approximately 15.5 days after submission; acceptance to publication is undertaken in 3.9 days (median values for papers published in this journal in the first half of 2025).