

## Special Issue

# Fermented and Functional Food

### Message from the Guest Editor

Although there is no industry-wide definition for functional foods or ingredients, is broadly accepted that functional foods are those that provide an extra health benefit to the consumer, i.e., positive health outcome via physiological activity in the body, beyond basic nutrition. On the other hand, a functional ingredient is a bioactive compound that can be used in the manufacture of functional food products. These bioactive compounds can be obtained from a variety of sources such as primary produce, marine sources, microorganisms or derived from food processing waste providing additional economic benefits to food businesses. The processing, (e.g., fermented foods), digestion and fermentation of these functional food/ingredients generate bioactive metabolites, which exert a direct or indirect benefit to the host, either by enhancing the gut health, improving metabolism and energy homeostasis, influencing insulin secretion, regulating appetite, ameliorate inflammatory processes or preventing cell damage, among others.

### Guest Editor

Dr. Diana Oliveira

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### Deadline for manuscript submissions

closed (31 October 2021)



## Fermentation

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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

Dr. Badal C. Saha  
Retired, National Center for Agricultural Utilization Research, USDA-  
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