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## Advances in the Use of Beneficial Microorganisms to Improve Nutritional and Functional Properties of Fermented Foods

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Deadline for manuscript submissions:

**closed (31 July 2022)**

### Message from the Guest Editors

We welcome authors to contribute with their expertise to further elucidate the relationship between microorganisms and fermented food quality, safety and health promoting features, including:

- selection and use of new microbial starters for the fermented food sector
- set-up of new fermentation protocols for making ingredients and foods with implemented nutritional/functional features
- synthesis of bioactive compounds
- valorisation of non-conventional food matrices by fermentation
- improvement of traditional protocols for making fermented foods by using innovative biotechnological options aimed at obtaining nutritional and functional advantages in the final products
- microbial diversity in fermented foods
- microbial starters for the control of food pathogens and alterative microorganisms
- microorganisms and modulation of bioaccessibility/bioavailability
- probiotic features of selected starters
- microbial metabolic pathways related to the functional properties of fermented foods
- microbial genetic traits linked to specific food quality attributes.



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# Special Issue



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## Message from the Editor-in-Chief

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