Special Issue

Omics Approach to the Analysis of Changes in the Bioactive Compounds of Foods During Fermentation

Message from the Guest Editors

Advances in the fields of microbiology and nutrigenetics have significantly enhanced the search for health-promoting compounds that could be utilized in the functional food sector. These health-promoting products resemble traditional food in appearance, but contain bioactive compounds with specific biological properties that are important for human physiology. One example is the anaerobic or oxidative processes of fermentation. It is crucial to understand the microbial diversity and mechanism involved in the transformation of raw materials, including polyphenolic changes or the antioxidant activity of the final products, in the fermentation of fruit or vegetables. To address these challenges and obtain insights into the reaction mechanisms, omics technologies, encompassing genomics, transcriptomics, proteomics, and metabolomics are being studied extensively.

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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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