

Special Issue

Advances in the Use of Unconventional Raw Materials for Improving Quality and Safety Characteristics, Flavor Chemistry and Nutritional Value of Fermented Foods

Message from the Guest Editors

The use of unconventional raw materials within food processing is becoming a widely used innovative and sustainable approach for developing food products with enhanced nutritional, organoleptic, technological, functional, and preservative features to satisfy increasing requests for a healthy diet. These alternative matrices can be subjected to microbial or enzymatic bioconversion to obtain food ingredients enriched in bioactive compounds or used in combination with the biotechnological process. At the same time, fermentation has been practiced for centuries to produce food, often using selected starters, such as lactic acid bacteria (LAB) and yeasts. Together, these substrates and processes provide several benefits to human health, product safety, environmental and economic sustainability.

In this Special Issue, we invite submissions of cutting-edge research findings, as well as review papers that explore the use of unconventional matrices as food ingredients in combination with the fermentation process in food processing to bridge the gap in understanding about their potential in food improvement.

Guest Editors

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About the Journal

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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