

## Special Issue

# Functional Properties of Lactic Acid Bacteria in Fermented Foods

### Message from the Guest Editors

Lactic acid bacteria (LAB) are used as starters, adjunct cultures and as probiotics in fermented foods due to the wide range of metabolic compounds that they produce during fermentation. These metabolites beneficially affect the sensorial, technological, and functional properties of fermented foods. LAB are extensively used in dairy products and beverages, and their use is expanding to other sectors of the food industry, e.g., bakery and plant-based fermentations. Therefore, this special Issue is calling for original papers, reviews, and mini reviews that describe the functional properties of these bacteria and their nutritional and health values.

Among others, we would welcome reports of investigations of their antiviral, antimicrobial, antioxidant, and immunomodulatory properties, their impact on the gut microbiome, as well as analyses of their capacity to produce gamma-aminobutyric acid (GABA), vitamins, oligosaccharides, exopolysaccharides, conjugated linoleic acid and short-chain fatty acids (SCFAs), and their ability to metabolize antinutritional and toxic compounds.

### Guest Editors

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### Deadline for manuscript submissions

closed (31 October 2023)



## Foods

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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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### Editor-in-Chief

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