

Special Issue

Applications of Biotechnology to Fermented Foods

Message from the Guest Editors

Consumer awareness of the health benefits of fermented foods and beverages is continuously increasing as new functional food products are being introduced into the market. Moreover, research is being carried out to characterize the real benefits of innovative formulations of traditional fermented foods improved by the use of novel starter microorganisms, which could increase the functionality and the safety of the products. Therefore, this Special Issue is calling for papers that describe studies involving dairy, bread, gluten-free products as well as all types of traditional fermented foods and beverages from African, Asian and American origin. We also would welcome reports based on the characterization of the microbiota of fermented foods and new starter cultures and co-adjuvants, including their probiotic, antiviral, antimicrobial and antioxidant properties as well as their impact on the gut microbiome. Also welcome are studies investigating the development of new functional fermented foods including in vitro and in vivo analyses of their immunomodulatory properties and of their content of prebiotic and postbiotics.

Guest Editors

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Deadline for manuscript submissions

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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.

Editor-in-Chief

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