

## Special Issue

# Application of Lactic Acid Bacteria Biotechnology in Food Industry

### Message from the Guest Editors

Lactic acid bacteria (LAB) serve as natural acidifiers, and are inoculated at bulk quantities into fresh vegetative and animal products to produce a variety of fermented foods and beverages. Apart from their obvious commercial value (starter cultures) and the relevant benefits of their usage in industrial production settings, several strains of this group produce peptide structure substances, namely bacteriocins, which are characterized by strong antimicrobial activity. LAB bacteriocins can be effective towards a wide spectrum of bacteria, when used in sufficient amounts and synergistically with other treatments. For this Special Issue, we would like to invite the submission of manuscripts dealing with all aspects of LAB biotechnological applications in food industry.

### Guest Editors

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### Deadline for manuscript submissions

closed (20 January 2021)



## 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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