

Special Issue

Novel Applications of Lactic Acid Bacteria in Food Products

Message from the Guest Editors

In addition to their wide use as probiotics and in dairy processing, *lactic acid bacteria* (LAB) has some new applications in food. In non-dairy products, LAB is used to produce unique products. For example, LAB is used to make pickled Chinese cabbage, which has a unique sour taste and flavour and can help promote intestinal health. Moreover, LAB is also used to produce kimchi and other fermented vegetable products. Furthermore, LAB is also used to produce some functional foods. For example, LAB is used to produce beverages containing probiotics, which can help maintain intestinal health while also improving immunity and digestion. In addition, LAB are used to produce some nutritional foods, such as fermented egg milk and lactobacillus milk powder, which not only have high nutritional value but also help promote intestinal health. Overall, the application of LAB in the food industry is constantly expanding, and these new applications help to better utilize the unique properties and functions of LAB, while also providing consumers with more healthy and delicious food choices.

Assistant

Guest Editors

Prof. Dr. Chun Li

1. Key Laboratory of Dairy Science, Ministry of Education, College of Food Science, Northeast Agricultural University, Harbin 150030, China
2. Heilongjiang Green Food Science Research Institute, Harbin 150028, China

Dr. Guofang Zhang

Key Laboratory of Dairy Science, Ministry of Education, College of Food Science, Northeast Agricultural University, Harbin 150030, China

Deadline for manuscript submissions

closed (22 April 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/187477

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).