

Special Issue

Probiotic Lactic Acid Bacteria: Functional and Safety Characterization and Employment in the Production of Probiotic (Fermented) Foods and Beverages

Message from the Guest Editors

Lactic acid bacteria (LAB) are a heterogeneous group of microorganisms that share the ability to produce lactic acid as the main product of sugar fermentation. These bacteria play a pivotal role in the production of fermented foods. Besides their technological role, many strains of LAB also possess probiotic attributes. Several species of food-associated LAB have obtained QPS status, which is the European equivalent of the United States' Generally Recognized As Safe (GRAS) status. However, some LAB strains act as opportunistic pathogens, prompting the need for a thorough safety evaluation for each strain intended for use as a probiotic or producer of postbiotics. In this Special Issue, we invite researchers to send contributions concerning any aspects related to the functional and safety characterization of lactic acid bacteria and their use to produce probiotic (fermented) foods and beverages.

Guest Editors

Dr. Vincenzina Fusco

National Research Council of Italy, Institute of Sciences of Food Production, CNR-ISPA, Bari, Italy

Dr. Daniele Chieffi

National Research Council of Italy, Institute of Sciences of Food Production, CNR-ISPA, Bari, Italy

Deadline for manuscript submissions

30 September 2025



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/199896

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).