

Special Issue

Fermentation as Tool for Enhancing the Bioactivity and Healthy Benefits of Food Products

Message from the Guest Editors

The food demands of consumers are directed towards the development of fermented foods capable of not only improving the quality and safety of food but also providing in healthy properties to the consumer. Hence, the main topic of this Special Issue is directed towards the application of fermentation processes in any foods, using any technological microorganism, and through processes that exclusively involve enzymes of microbial origin that are capable of producing, improving, and increasing the availability of various compounds whose presence in food may lead to improving the health of consumers—including the description of new probiotics. Short communications, original articles, and reviews are welcome.

Guest Editors

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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.

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