

## Special Issue

# Fermented Foods: Processing, Flavor Formation, Nutritional and Biological Activities

### Message from the Guest Editor

As interest in functional foods and sustainable food systems continues to grow, the importance of fermented foods in promoting gut health, improving nutrient bioavailability, and contributing to food preservation is becoming increasingly recognized. This Special Issue aims to explore the latest advancements in the science and technology of fermented foods. The focus will be on their processing methods, flavor development, nutritional properties, and biological activities. We welcome original research articles, reviews, and perspectives that address the following potential topics:

- **Innovative Fermentation Techniques;**
- **Flavor Compounds in Fermented Foods;**
- **Nutritional Enhancement;**
- **Health Benefits and Biological Activities;**
- **Functional Metabolites;**
- **Fermented Beverages;**
- **Sustainability and Waste Valorization;**
- **Fermentation and Food Safety;**
- **Ethnic and Regional Fermented Foods;**
- **Omics Approaches in Fermentation Research.**

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### Guest Editor

Prof. Dr. Aniela Pinto Kempka

Probiotics and Bioactive Substances Research Group, Food and Chemical Engineering Department, Santa Catarina State University—UESC, Florianópolis, Brazil

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### Deadline for manuscript submissions

31 October 2026



## Foods

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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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### Editor-in-Chief

Prof. Dr. Arun K. Bhunia

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#### Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).