

Special Issue

Innovation in Prebiotics Production and Applications

Message from the Guest Editors

In recent decades, special attention has been paid to healthy lifestyles, and consumers have been selecting nutritional and cosmetic products capable of preventing aging and diseases in order to keep an active routine. The new sustainable framework encourages researchers to bring products and industrial practices tailored from natural processes. In this line, prebiotic compounds from natural sources or enzymatic syntheses have emerged as interesting ingredients given that they confer specific changes to the composition and/or activity of the gastrointestinal microbiota, thus conferring benefits upon host health. Particularly in the cosmetic field, prebiotics are being used to strengthen the integrity of the skin microbiome. These findings are continuously growing and expanding. Considering the dynamism of this research area, we propose a Special Issue to present and compile the latest insights in prebiotics development, including obtention sources and procedures, separation processes, physicochemical characterization, applications in both human and animal nutrition, and cosmetics products with particular focus on their effect on consumers' health.

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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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