

## Special Issue

# Microbial Fermentation of Food: Beneficial Strains, Active Substances, Functional Properties

### Message from the Guest Editors

Microorganisms play an important role in the process of food fermentation. With the improvement of people's living standard, the quality and functional characteristics of fermented food have been paid more attention. Therefore, in order to fully understand and improve the active substances and their functional properties of fermented foods, this topic will focus on the screening and modification of beneficial strains in the food fermentation process, the active substances produced in the fermentation process and their identification, and the corresponding functional properties.

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### Guest Editors

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### Deadline for manuscript submissions

closed (31 July 2025)



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*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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