

Special Issue

Utilizing Lactic Acid Bacteria in Food Products

Message from the Guest Editors

Dear colleagues, Lactic acid bacteria (LAB) are essential microorganisms in the fermentation industry, serving as both traditional biocatalysts and modern bioactive powerhouses. In recent years, extensive research on their bioactive properties. This progress highlights LAB's dual role in preserving cultural heritage and addressing contemporary health needs. To bridge laboratory discoveries with industrial scalability, we will focus on the following:

- Functional development of LAB-derived ingredients
- Precision fermentation engineering for strain optimization and process control
- Microbial omics to unravel strain–function relationships
- Food omics approaches linking LAB activity to nutritional profiles

By integrating these multidisciplinary advances, we seek to advance the value of LAB for enhancing food safety, nutrition, and sustainability. Contributions may range from molecular mechanisms to pilot-scale trials, ultimately paving the way for LAB-driven solutions in global food systems.

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.

Editor-in-Chief

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