

Special Issue

Recent Advances and Future Trends in Fermented and Functional Foods: 2nd Edition

Message from the Guest Editors

Health and wellness are two of the core segments of fast-moving consumer goods, with the ever-increasing health consciousness of consumers around the globe. Functional foods and beverages, formulated from natural ingredients with targeted physiological functions, are at the heart of research and development in the food industry. The application of modern biotechnology methods in the food and agricultural industry is expected to alleviate hunger today and help avoid mass starvation in the future. Currently, at global level, food biotechnological research is focused on traditional process optimization (starter culture development, enzymology, fermentation), food safety and quality, nutritional quality improvement and food preservation (improving shelf life). The fermentation of substrates considered for human consumption has been applied for centuries as a process that enhances shelf life, sensory properties, and nutritional value. Special emphasis has also been given to the newly growing concept such as functional foods and probiotics. The application of biotechnology in the food sciences has led to an increase in food production and enhanced the quality and safety of food.

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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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