

Special Issue

Research Advances of Lactic Acid Fermentation of Food By-Products

Message from the Guest Editors

The idea of sustainability, together with by-product valorization, is increasing more and more. The researcher's attention is focused on the development of new foods with low prices, rich in bioactive compounds and healthier for consumers. Fermentation with lactic acid bacteria (LAB) could be considered a tool for reusing the by-products generated by food industries. Using LAB in food by-products fermentation could enhance their bioactive compounds and decrease their anti-nutritional factors. Therefore, the necessity of reusing the food by-products with a high amount of bioactive compounds through LAB fermentation in new foods is still required. Potential topics include, but are not limited to:

- By-product valorization in products manufacturing;
- Lactic acid fermentation of unconventional raw materials;
- In vitro digestibility of fermented foods;
- Future perspectives on the reuse of food by-products;
- Unconventional raw materials are valorized in food production through lactic acid fermentation.

Guest Editors

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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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