

Special Issue

Fermentation of Alternative Protein Sources in the Design of Novel Foods

Message from the Guest Editors

The growing global need for protein ingredients is being driven by an increasing demand for animal proteins and a significant growth in total protein needs due to the projected sharp increase in the world's population. It is therefore urgent to investigate still-underexploited protein sources to propose alternative food products to the consumer.

Some alternative protein-rich products already exist, but they present some limitations. Fermentation offers huge potential and could also represent an important field of innovation to design novel foods with desirable sensorial, nutritional, and health-promoting properties.

The Special Issue aims to collect and publish reviews, position papers, and research articles dealing with the choice of alternative fermentable protein sources; the assemblage/design of protein-enriched food matrices; the development of strategies to design microbial communities adapted to the matrix and provide targeted functions (e.g., improve digestibility and acceptability; evaluation of the sensorial and/or functional properties of fermented products; the development of tools to investigate/visualise the overall function of the entire microbial community).

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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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