

## Special Issue

# Application of Solid-State Fermentation to Food Industry

### Message from the Guest Editor

Solid-state fermentation (SSF) has been shown in recent years to be a biotechnological tool that can contribute to the development of a circular economy in agri-food industries. SSF is considered a low-cost process and is environmentally friendly. Therefore, in recent years, its study has increased in order to replace some submerged fermentation processes to obtain value-added products. Agro-industrial wastes can be used as substrates for SSF to produce bioactive compounds and to increase their nutritional value to be used as food. This Special Issue aims to show works focused on the valorization of agro-industrial wastes by SSF to produce bioactive compounds such as enzymes, antioxidant compounds, pigments, peptides, etc. In addition, works on food production through SSF will be included. In this way, it will be possible to show the latest advances in this process, which will help us to develop a circular economy in the agri-food industry.

### Guest Editor

Dr. José Manuel Salgado

Chemical Engineering Department, University of Vigo, Campus Agua, As Lagoas s/n 32002, Ourense, Spain

### Deadline for manuscript submissions

closed (10 July 2023)



## Foods

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*Foods*

Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

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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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### Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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