

Special Issue

Fermented Foods and Their Role in Human Health

Message from the Guest Editors

Functional fermented products can use probiotic bacteria or bioactive compounds, which are responsible for boosting nutritional value and increasing health benefits. Moreover, these products can act as coadjutants to improve gastrointestinal barrier function and as immunomodulators to promote gastrointestinal health. They can also modulate the gut microbiota, increasing the presence of beneficial microorganisms and an arsenal of essential metabolites for human health. Emerging evidence suggests that gut microbiota composition plays an important role in immunity, improving cardiovascular biomarkers and reducing the risk of developing metabolic disorders. In this context, the present Special Issue of *Foods* aims to collect papers concerning, but not limited to, the following potential topics:

- Fermented products with functional properties;
- Fermented probiotic products;
- Food biopreservation;
- Food components and health;
- Interaction of diet and intestinal health;
- Gut microbiota in health and diseases;
- Food-gut axis;
- Bacteriotherapy;
- Nutraceutical food;
- Next-generation probiotics.

Short communications, original articles, and reviews are welcome.

Guest Editors

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Deadline for manuscript submissions

closed (31 May 2023)



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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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Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).