

Special Issue

Recent Advances and Future Trends in Fermented and Functional Foods

Message from the Guest Editors

Health and wellness are among the core segments of quickly-changing consumer goods. Functional foods and beverages, formulated from natural ingredients with targeted physiological functions, are at the heart of research and development in the food industry. Modern food biotechnology has in recent years been transforming existing methods of food production and preparation far beyond the traditional scope. 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 newly growing concepts, such as functional foods and probiotics. The application of biotechnology in the food sciences has led to an increase in food production and has enhanced the quality and safety of food. This Special Issue will provide a platform for generating data on more recent information and research available in this sphere throughout the world in the form of valuable research articles, reviews, and mini reviews on various aspects related to future prospects in fermented and medicinal foods.

Guest Editors

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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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