Special Issue

Functional Analysis of Lactic Acid Bacteria and Bifidobacteria and Their Effects on Human Health

Message from the Guest Editors

This Special Issue is calling for original papers, reviews. and mini reviews that characterize the functional properties of these bacteria and their beneficial effects for health. Among others, we would welcome reports of investigations of their antibacterial and antimicrobial. antiviral, antioxidant, and immunomodulatory properties, as well as analyses of their capability to produce oligosaccharides, exopolysaccharides, gammaaminobutyric acid (GABA), conjugated fatty acids (CFAs), short-chain fatty acids (SCFAs), vitamins, and their ability to metabolize toxic and antinutritional compounds, such as biogenic amines and cholesterol. Moreover, we are interested in studies of lactic acid bacteria as starters of fermentations or components of food and beverage microbiota, as well as their influence on human and animal microbioma.

Guest Editors

Dr. Paloma López

CSIC—Centro de Investigaciones Biologicas Margarita Salas (CIB-Margarita Salas), Ramiro de Maeztu, 9, 28040 Madrid, Spain

Dr. Maria Teresa Dueñas

Faculty of Chemical Sciences, University of the Basque Country (UPV / EHU), Paseo Manuel de Lardizabal, 3, 2018 Donostia-San Sebastián, Spain

Deadline for manuscript submissions

closed (31 March 2022)



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Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

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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

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 Lafavette. IN 47907. USA

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