

Special Issue

Lactic Cultures: Applications in Food

Message from the Guest Editors

The importance of Lactic Acid Bacteria (LAB) in food, agricultural, and clinical applications is clear and is mainly due to their safe metabolic activity while growing in foods that utilize available sugar for the production of organic acids and other metabolites. LAB constitute a diverse group of industrially significant, safe microorganisms that are primarily used as starter cultures and probiotics, with an enormous variety of fermented dairy (i.e., cheese, yoghurt, fermented milks), meat, fish, fruit, vegetable and cereal products. Furthermore, LAB contribute to the flavor, texture and nutritional value of fermented foods. In this Special Issue, researchers are invited to submit studies concerning the beneficial properties of LAB in food, and most importantly, their recent applications as starter cultures and/or health-promoting microorganisms. We are looking for studies that elucidate the use of multiple selected strain cultures, with strong technological performance that improves the quality of final products and manufacturing procedures, e.g., the fermentation process.

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Deadline for manuscript submissions

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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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