

Special Issue

Microbiota and Probiotics in Fermented Food

Message from the Guest Editor

The COVID-19 pandemic has led to a high demand for non-conventional antiviral and health-promoting agents that can reduce the risk of infections and promote an enhanced immune system. Food fermentation plays a key role in producing functional foods, as microbial activity impacts their composition and nutritional value. The microbial fermentative activity can increase the bioavailability of bioactive compounds in foods and in the human gastro-intestinal tract through microbe colonization. Likewise, fermented foods and their beneficial microflora have attracted attention, as their microbially transformed metabolites often possess therapeutic activities. Moreover, fermented foods and their probiotic bacteria are considered a significant field of research nowadays, as they provide numerous reported health benefits as well as the potential for high antiviral activity.

Guest Editor

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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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