

Special Issue

Microorganisms and Their Importance in the Food Industry: Safety, Quality and Health Properties

Message from the Guest Editors

Microorganisms can play a key role in food production, mainly as a result of fermentation processes. They can be used in the production of foods not only as a strategy for food preservation but also for the improvement of specific characteristics, such as flavour, aroma, texture and digestibility. In addition, growing scientific evidence suggests that fermented foods, as well as the microorganisms associated with them, can positively impact on human health. Specific microorganisms benefit the host by correcting imbalances in intestinal microbiota; stimulating immunity; and producing a variety of bioactive compounds including vitamins, enzymes, bacteriocins, bioactive peptides, conjugates of linoleic acid (CLAs), short-chain fatty acids, gamma-aminobutyric acid (GABA) and exopolysaccharides (EPSs). This Special Issue welcomes contributions related to this subject with topics including:

identification and characterization of microorganisms in fermented foods; novel applications of microorganisms in foods and application of microorganisms and their metabolites to food preservation and production of bioactive compounds by food-derived microorganisms with health-promoting activities.

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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.

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