

Special Issue

Nutritional Value of Innovative Functional Foods

Message from the Guest Editors

The food industry has developed an upsurge in interest in the section of functional foods. Lately, various dairy products (cheese and yogurt) and fruit juices are being considered as significant substrates for the production of functional foods. In addition, the application of functional and novel microorganisms in the fermentation of the aforementioned foods has lately been boosted. Most of them are characterised as probiotics (live microorganisms that benefit the digestive system). However, the understanding of the action of probiotics through the production of various compounds/metabolites during and at the end of fermentation is urgent. Most of the metabolites seem to enhance the nutritional value of fermented food products. For this reason, the aim of this Special Issue is to provide the state-of-the-art as to how these compounds/metabolites exert their health-promoting properties and increase nutritional value in fermented food systems.

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Deadline for manuscript submissions

closed (13 September 2019)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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