# Special Issue

# Probiotic Food: Latest Advances and Prospects

## Message from the Guest Editors

Probiotic foods are among the first functional foods developed and are currently leading products in this area. While dairy products were originally the main commercial probiotic foods, nowadays, a diversity of foodstuffs has been developed, including baked foods. iuices, and fermented meats/vegetables, Typically, probiotic foods contain Lactobacillus and/or Bifidobacterium strains, but species such as Bacillus coagulans or Pedicococus acilactici are being increasingly used. Renewed interest in traditional fermented foods, including kefir and kombucha, as sources of beneficial microorganism consortiums also provides further opportunities. Moreover, their formulation poses technological challenges that have been tentatively overcome to quarantee strain viability and stability throughout production and storage. Probiotic foods were traditionally associated with digestive and immune health claims, but other health targets, including weight management, heart health, and brain-mood, are being suggested. Despite enlightening advances in research and developments, validation of the health-promoting properties of probiotic foods is still required, especially by regulators.

### **Guest Editors**

Dr. Ana Gomes

Associate Professor, CBQF—Centro de Biotecnología e Química Fina— Laboratório Associado, Universidade Católica Portuguesa, Escola Superior de Biotecnología, Rua Diogo Botelho 1327, 4169-005 Porto, Portugal

Dr. José Carlos Andrade

Associate Laboratory i4HB-Institute for Health and Bioeconomy, University Institute of Health Sciences-CESPU, 4585-116 Gandra, Portugal

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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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