Special Issue

Bioactive Compounds in Fermented Foods and Beverages

Message from the Guest Editors

Fermented foods and beverages are rich in nutrients and functional factors, which are favored by consumers and widely concerned by scholars worldwide. This Special Issue aims to highlight the bioactive components in fermented foods and beverages and their health effects and mechanisms. This Special Issue's topics include, but are not limited to, the following:

- (1) The formation mechanism of bioactive compounds during the processing of fermented food and beverages;
- (2) The contribution of microorganisms to bioactive compounds in fermented foods and beverages;
- (3) The functional properties of fermented foods and beverages with a long history and tradition around the world and their core bioactive compounds excavation;
- (4) Excavation of new bioactive compounds in fermented foods and beverages;
- (5) Functional research of bioactive compounds in fermented foods and beverages;
- (6) Research on the absorption and metabolism of bioactive compounds in fermented foods and beverages.

Guest Editors

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