



Fermented Foods and Gut Microbiome

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Message from the Guest Editors

Fermented foods are the result of the metabolic activity of a complex microbiota, consisting of the indigenous microorganisms naturally associated with the raw materials, and/or selected microorganisms (bacteria, yeasts) inoculated as starter cultures. The study of the microbial ecology of naturally fermented foods and the identification of microbial diversity using metagenomic approaches are of interest. Metabolomic and proteomic approaches are also important to study the physiology and genetics of microorganisms.

We invite researchers to contribute original research articles related but not restricted to:

1. Microbial diversity and the beneficial role of naturally fermented foods in human health;
2. Development of new cultures with functional properties to be applied in food production;
3. Functional foods and their effect on intestinal microbiota;
4. Microbial interactions between food and gut microbiota;
5. Physiology and genetics of functional microorganisms—metabolomic and proteomic approaches.

Deadline for manuscript
submissions:

closed (31 October 2020)





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Message from the Editor-in-Chief

Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

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