



Traditional, Functional and Novel Fruit Beverages: Cultivation, Processing and Consumption

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Message from the Guest Editors

The future of functional beverages depends on the unequivocal demonstration of their efficacy in promoting health. For this reason, key points to design a new generation of functional beverages could be (a) the identification and quantification of promising bioactive compounds; (b) the application of natural preservatives, to improve the image of the naturalness of the functional beverages; (c) the standardization of bioactive compounds; (d) the selection of starters able to produce bioactive compounds; (e) the establishment of proper dosage and delivery systems; (f) the investigation of bioavailability and metabolism of functional ingredients; (g) the study of safety aspects related to functional beverage consumption; (h) the relationship with pre-harvest factors; (i) the formulation of value-added products based on traditional fermented beverages; and (j) the stability of the products.

This Special Issue aims to provide an overview of fruits and by-products as sources of bioactive compounds for the production of functional beverages with particular attention to extraction techniques, cultivation, processing and consumption.

