

Special Issue

Exopolysaccharides from Lactic Acid Bacteria and Bifidobacteria: Biosynthesis, Techno-Functional Role, and Novel Applications in Beverages

Message from the Guest Editor

Exopolysaccharides (EPS) from lactic acid bacteria and bifidobacteria have received special attention, because EPS may improve textural and health-promoting features of beverages. I invite high-quality original research and review papers addressing the topics listed below:

- Biosynthesis of EPS by lactic acid bacteria or bifidobacteria.
- Structure-function relationships in bacterial or enzymatically produced EPS.
- Characterization of EPS from traditional fermented beverages.
- In-situbiosynthesis of EPS under fermentation of traditional (e.g., yogurt) and novel beverages.
- Biosynthesis of EPS during fermentation of non-conventional substrates.
- Advances in methods for production, recovery and purification of EPS exploitable as additives for beverages.
- Beverages fortification with EPS, exploiting the pro-technological and health-promoting features of EPS.
- EPS as potential prebiotics.
- EPS-producing lactic acid bacteria and bifidobacteria as potential probiotics.
- In-vivo studies investigating the health-promoting role of EPS in beverages.
- Synergies between EPS and beverages ingredients, and between EPS and processing methods.

Guest Editor

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Deadline for manuscript submissions

closed (30 December 2019)



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About the Journal

Message from the Editor-in-Chief

Editor-in-Chief

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Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 23.7 days after submission; acceptance to publication is undertaken in 8.7 days (median values for papers published in this journal in the second half of 2025).