

Applications of Biotechnology to Fermented Foods

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Message from the Guest Editors

Consumer awareness of the health benefits of fermented foods and beverages is continuously increasing as new functional food products are being introduced into the market. Moreover, research is being carried out to characterize the real benefits of innovative formulations of traditional fermented foods improved by the use of novel starter microorganisms, which could increase the functionality and the safety of the products. Therefore, this Special Issue is calling for papers that describe studies involving dairy, bread, gluten-free products as well as all types of traditional fermented foods and beverages from African, Asian and American origin. We also would welcome reports based on the characterization of the microbiota of fermented foods and new starter cultures and co-adjuvants, including their probiotic, antiviral, antimicrobial and antioxidant properties as well as their impact on the gut microbiome. Also welcome are studies investigating the development of new functional fermented foods including in vitro and in vivo analyses of their immunomodulatory properties and of their content of prebiotic and postbiotics.





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Message from the Editor-in-Chief

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