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Application of Lactic Acid Bacteria Biotechnology in Food Industry

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submissions:

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Message from the Guest Editors

Lactic acid bacteria (LAB) serve as natural acidifiers, and are inoculated at bulk quantities into fresh vegetative and animal products to produce a variety of fermented foods and beverages. Apart from their obvious commercial value (starter cultures) and the relevant benefits of their usage in industrial production settings, several strains of this group produce peptide structure substances, namely bacteriocins, which are characterized by strong antimicrobial activity. LAB bacteriocins can be effective towards a wide spectrum of bacteria, when used in sufficient amounts and synergistically with other treatments. For this Special Issue, we would like to invite the submission of manuscripts dealing with all aspects of LAB biotechnological applications in food industry.



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Special Issue



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Message from the Editor-in-Chief

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