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Advances in the Use of Beneficial Microorganisms to Improve Nutritional and Functional Properties of Fermented Foods

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Deadline for manuscript submissions:

closed (31 July 2022)

Message from the Guest Editors

We welcome authors to contribute with their expertise to further elucidate the relationship between microorganisms and fermented food quality, safety and health promoting features, including:

- selection and use of new microbial starters for the fermented food sector
- set-up of new fermentation protocols for making ingredients and foods with implemented nutritional/functional features
- synthesis of bioactive compounds
- valorisation of non-conventional food matrices by fermentation
- improvement of traditional protocols for making fermented foods by using innovative biotechnological options aimed at obtaining nutritional and functional advantages in the final products
- microbial diversity in fermented foods
- microbial starters for the control of food pathogens and alternative microorganisms
- microorganisms and modulation of bioaccessibility/bioavailability
- probiotic features of selected starters
- microbial metabolic pathways related to the functional properties of fermented foods
- microbial genetic traits linked to specific food quality attributes.



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Special Issue



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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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