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Novel Applications of Lactic Acid Bacteria in Food Products

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Message from the Guest Editors

Dear Colleagues,

In addition to their wide use as probiotics and in dairy processing, *lactic acid bacteria* (LAB) has some new applications in food. In non-dairy products, LAB is used to produce unique products. For example, LAB is used to make pickled Chinese cabbage, which has a unique sour taste and flavour and can help promote intestinal health. Moreover, LAB is also used to produce kimchi and other fermented vegetable products.

Furthermore, LAB is also used to produce some functional foods. For example, LAB is used to produce beverages containing probiotics, which can help maintain intestinal health while also improving immunity and digestion. In addition, LAB are used to produce some nutritional foods, such as fermented egg milk and lactobacillus milk powder, which not only have high nutritional value but also help promote intestinal health.

Overall, the application of LAB in the food industry is constantly expanding, and these new applications help to better utilize the unique properties and functions of LAB, while also providing consumers with more healthy and delicious food choices.

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Message from the Editor-in-Chief

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