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Current Research of Lactic Acid Bacteria in Fermented Foods

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Message from the Guest Editors

Lactic acid bacteria are one of the most industrially important groups of bacteria and have a very long history of use in fermentation. These organisms are used in a variety of ways, including food preservation, health improvement, and production of macromolecules, enzymes, and active molecules of great importance and application in food technology. They have been used worldwide in the generation of safe, storable, organoleptically pleasant foodstuffs for countries. Domestication of LAB strains passed down through various culinary traditions and continuous passage on foodstuffs has resulted in modern-day cultures being able to carry out these fermentations. Today LAB play a prominent role in the world food supply, performing the main bioconservations in fermented dairy products, meats, and vegetables. Given their importance and the vast array of applications in the food area, research on genetics, metabolisms, and applications of these bacteria has made considerable progress over the last decades. However, a wide range of potential applications of LAB in food microbiology, biotechnology, and the field in human health have yet to be identified.



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Message from the Editor-in-Chief

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