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## Research Advances of Lactic Acid Fermentation of Food By-Products

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### **Message from the Guest Editors**

Dear Colleagues,

The idea of sustainability, together with by-product valorization, is increasing more and more. The researcher's attention is focused on the development of new foods with low prices, rich in bioactive compounds and healthier for consumers. Fermentation with lactic acid bacteria (LAB) could be considered a tool for reusing the by-products generated by food industries. Using LAB in food by-products fermentation could enhance their bioactive compounds and decrease their anti-nutritional factors.

Therefore, the necessity of reusing the food by-products with a high amount of bioactive compounds through LAB fermentation in new foods is still required.

Potential topics include, but are not limited to:

- By-product valorization in products manufacturing;
- Lactic acid fermentation of unconventional raw materials;
- In vitro digestibility of fermented foods;
- Future perspectives on the reuse of food by-products;
- Unconventional raw materials are valorized in food production through lactic acid fermentation.

Dr. Simona Chis

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*Guest Editors*

**Special** Issue



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