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## Lactic Cultures: Applications in Food

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Deadline for manuscript submissions:

**closed (15 March 2023)**

### Message from the Guest Editors

The importance of Lactic Acid Bacteria (LAB) in food, agricultural, and clinical applications is clear and is mainly due to their safe metabolic activity while growing in foods that utilize available sugar for the production of organic acids and other metabolites.

LAB constitute a diverse group of industrially significant, safe microorganisms that are primarily used as starter cultures and probiotics, with an enormous variety of fermented dairy (i.e., cheese, yoghurt, fermented milks), meat, fish, fruit, vegetable and cereal products. Furthermore, LAB contribute to the flavor, texture and nutritional value of fermented foods.

In this Special Issue, researchers are invited to submit studies concerning the beneficial properties of LAB in food, and most importantly, their recent applications as starter cultures and/or health-promoting microorganisms. We are looking for studies that elucidate the use of multiple selected strain cultures, with strong technological performance that improves the quality of final products and manufacturing procedures, e.g., the fermentation process.



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**Special** Issue



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## Message from the Editor-in-Chief

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