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Lactic Cultures: Applications in Food

Guest Editors:

Dr. Maria S. Tsevdou

Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Iroon Polytechniou 5, 15780 Athens, Greece

Dr. Athina Ntzimani

Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, 15780 Athens, Greece

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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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

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