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Probiotic Potential of Isolated Cultures from Spontaneously or Naturally Fermented Food Products

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Deadline for manuscript submissions:
closed (15 December 2023)

Message from the Guest Editors

In the early days, traditional fermented foods were highly appreciated for their nutritional and gastronomic properties. From the perspective of the 21st century, they can be classified as sources of highly potent and effective beneficial (probiotic) organisms. The evolution of fermented foods has mainly depended on the type of fermenting microorganisms; moreover, knowledge on their specificity and beneficial properties can be extended to their applications not only as foods, but as health and well-being supplements. It is certain that spontaneous fermentation gave birth to modern commercial fermentation with the development of starter cultures and probiotics with defined characteristics. The demand for fermented foods has increased rapidly in the last several decades due to these numerous beneficial properties. They may play a central role in human and animal health. This Special Issue calls for the dissemination of research on the isolation and characterization of potential probiotics from a range of spontaneously fermented foods, with a focus on establishing a link between microbial populations of fermented foods and health benefits for humans and animals.



mdpi.com/si/114682

Special Issue



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Message from the Editor-in-Chief

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