Special Issue

Effect of Fermentation on Food Bioactive Compound Levels and Antioxidant Capacity

Message from the Guest Editors

Fermentation involves a series of reactions that modify the chemical components of the substrate through the action of microorganisms. Overall, fermentation enhances bioactive compounds content and antioxidant capacity, allowing its use in the production of value-added functional food. Similarly, bioactive compounds from diet can also suffer fermentation through gut microbiota, generating new active metabolites. Thus, is important to understand how fermentation can affect bioactive compound contents and antioxidant activity in foods and in biological systems. The current Special Issue will be focused on recent research on fermentation effects on bioactive compound contents and antioxidant capacity and will be divided into two main areas: (a) bioactive compounds and the antioxidant capacity of fermented foods, agri-food wastes, and by-products and (b) the effects of gut microbiota fermentation on the content and antioxidant capacity of bioactive compounds from diet. We invite all interested research groups to contribute to this Special Issue by submitting reviews or original articles. We look forward to receiving your contributions.

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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