



New Trends in Food Fermentation and Beverage – Fermentative Bacteria, Yeasts, and Molds

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Deadline for manuscript submissions:

closed (31 December 2021)

Message from the Guest Editors

Dear Colleagues,

Fermentation processes have been used for centuries for the production and preservation of food and can be addressed by bacteria, yeasts or molds. Fermented food and beverages have been linked to multiple health benefits, such as anti-oxidant, anti-obesity, anti-diabetic, anti-cancer, cardiovascular protective, gastrointestinal protective, hepatoprotective, neuroprotective, and photoprotective activities.

The objective of this Special Issue is to gather more information on the new trending aspects of the implementation of fermentation processes for the production of food and beverages. We would like to invite researchers to submit their research or review articles related to novel fermented products, application of new starter cultures, new procedures to increase quality and control through fermentation, and characterization of bioactive properties in foods derived from fermentation.

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Message from the Editor-in-Chief

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