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Special Issue "Microbiota Exploitation for the Development of Innovative and High Added-Value Fermented Food"

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A special issue of *Foods* (ISSN 2304-8158). This special issue belongs to the section "[Food Microbiology](#)".

Deadline for manuscript submissions: **31 August 2021**.

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Special Issue Information

Dear Colleagues,

Fermentation of dairy products, vegetables, cereals, meat, and fish, has emerged in human history, almost concomitantly across the different continents, as a strategy for the preservation of raw materials and the production of food and beverages for times of shortage. Since then, humankind has traditionally and empirically utilized fermentation not only for preservation purposes but also for the improvement of the organoleptic properties, texture, digestibility, palatability, and safety of all sorts of food matrices. This has led to the production of a myriad of fermented products that are the result of different cultural preferences and traditions and cover about thirty percent of the human diet, regardless of geographic area and lifestyle. Nowadays, fermentation is widely employed also to enrich food and beverages with beneficial viable microorganisms and/or their metabolites in order to positively impact human health. This result can be achieved either through the exploitation of the wild microbiota naturally associated to raw materials or as the result of the inoculation of selected starters, and requires the characterization, preservation, management, and circulation of microbial diversity.

Keeping in consideration the key words "food microbiota" and "fermentation," this Special Issue aims to collect original research papers, review articles, and short communications addressing novel and relevant findings on the applications of lactic acid bacteria, acetic acid bacteria, yeasts and filamentous fungi isolated from food matrices or preserved in culture collections. Of particular interest will be contributions regarding:

- the characterization, exploitation, and preservation of beneficial microbiota for fermented local-food production
- the development of high added-value and novel fermented products
- the reduction of chemical preservatives in food through the production of natural antimicrobials of microbial origin
- the production of bioactive compounds with health promoting activity

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 Prof. Dr. Andrea Pulvirenti
 Prof. Dr. Ilaria Mannazzu
Guest Editors

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Submitted manuscripts should not have been published previously, nor be under consideration for publication elsewhere (except conference proceedings papers). All manuscripts are thoroughly refereed through a single-blind peer-review process. A guide for authors and other relevant information for submission of manuscripts is available on the [Instructions for Authors](#) page. *Foods* is an international peer-reviewed open access monthly journal published by MDPI.

Please visit the [Instructions for Authors](#) page before submitting a manuscript. The [Article Processing Charge \(APC\)](#) for publication in this [open access](#) journal is 2000 CHF (Swiss Francs). Submitted papers should be well formatted and use good English. Authors may use MDPI's [English editing service](#) prior to publication or during author revisions.

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