



## The Role of Antioxidant Compounds in Fermented Foods

Guest Editors:

**Dr. Federica Tonolo**

Department of Biomedical  
Sciences, University of Padova,  
via Ugo Bassi 58/b, 35131  
Padova, Italy

**Dr. Maria Pia Rigobello**

Department of Biomedical  
Sciences, University of Padua, Via  
Ugo Bassi 58/B, 35131 Padova,  
Italy

Deadline for manuscript  
submissions:

**closed (28 February 2023)**

### Message from the Guest Editors

The interaction between probiotics and antioxidants is noteworthy and can be a starting point to the development of new biotechnological opportunities, allowing the production of new functional foods that can improve human and/or animal health.

The goal of this Special Issue is to publish both recent innovative research advances, as well as review papers on the following topics:

- The role of antioxidant compounds in fermented foods
- Health benefits of the association of fermented foods and antioxidants
- The interaction between antioxidants and fermentation products
- The development of new fermented beverages or foods with antioxidant properties
- Fermentation of by-products derived from food processing industries
- Identification of antioxidant and bioactive compounds released during fermentation process
- Evaluation of the effects of fermented food antioxidant compounds (*in vitro*, *in vivo* and *ex vivo*)





an Open Access Journal by MDPI

## Editor-in-Chief

### Dr. Badal C. Saha

Retired, National Center for  
Agricultural Utilization Research,  
USDA-ARS, Peoria, IL, USA

## Message from the Editor-in-Chief

Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

## Author Benefits

**Open Access:** free for readers, with article processing charges (APC) paid by authors or their institutions.

**High Visibility:** indexed within Scopus, SCIE (Web of Science), PubAg, FSTA, Inspec, CAPlus / SciFinder, and other databases.

**Journal Rank:** JCR - Q2 (*Biotechnology & Applied Microbiology*) / CiteScore - Q2 (*Plant Science*)

## Contact Us

Fermentation Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
www.mdpi.com

mdpi.com/journal/fermentation  
fermentation@mdpi.com  
X@Ferment\_MDPI