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Microorganisms and Their Importance in the Food Industry: Safety, Quality and Health Properties

Guest Editors:

Dr. Celia C. G. Silva

Institute of Agricultural and Environmental Research and Technology (IITAA), University of the Azores, Angra do Heroísmo, Portugal

Dr. Susana C. Ribeiro

Institute of Agricultural and Environmental Research and Technology (IITAA), University of the Azores, Angra do Heroísmo, Portugal

Deadline for manuscript submissions:

closed (15 November 2023)

Message from the Guest Editors

Microorganisms can play a key role in food production, mainly as a result of fermentation processes. They can be used in the production of foods not only as a strategy for food preservation but also for the improvement of specific characteristics, such as flavour, aroma, texture and digestibility. In addition, growing scientific evidence suggests that fermented foods, as well as the microorganisms associated with them, can positively impact on human health. Specific microorganisms benefit the host by correcting imbalances in intestinal microbiota; stimulating immunity; and producing a variety of bioactive compounds including vitamins, enzymes, bacteriocins, bioactive peptides, conjugates of linoleic acid (CLAs), shortchain fatty acids, gamma-aminobutyric acid (GABA) and exopolysaccharides (EPSs).

This Special Issue welcomes contributions related to this subject with topics including: identification and characterization of microorganisms in fermented foods; novel applications of microorganisms in foods and application of microorganisms and their metabolites to food preservation and production of bioactive compounds by food-derived microorganisms with health-promoting activities.













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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

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