



*foods*



an Open Access Journal by MDPI

## Probiotic Potential of Isolated Cultures from Spontaneously or Naturally Fermented Food Products

Guest Editors:

**Prof. Dr. Anthony N. Mutukumira**

School of Food and Advanced Technology, Massey University, Auckland Campus, Private Bag NSMC 0745, Auckland, New Zealand

**Dr. Svetoslav Todorov**

ProBacLab, Laboratório de Microbiologia de Alimentos, Departamento de Alimentos e Nutrição Experimental, Faculdade de Ciências Farmacêuticas, Universidade de São Paulo, São Paulo 05508-000, SP, Brazil

Deadline for manuscript submissions:  
**closed (15 December 2023)**

### Message from the Guest Editors

In the early days, traditional fermented foods were highly appreciated for their nutritional and gastronomic properties. From the perspective of the 21st century, they can be classified as sources of highly potent and effective beneficial (probiotic) organisms. The evolution of fermented foods has mainly depended on the type of fermenting microorganisms; moreover, knowledge on their specificity and beneficial properties can be extended to their applications not only as foods, but as health and well-being supplements. It is certain that spontaneous fermentation gave birth to modern commercial fermentation with the development of starter cultures and probiotics with defined characteristics. The demand for fermented foods has increased rapidly in the last several decades due to these numerous beneficial properties. They may play a central role in human and animal health. This Special Issue calls for the dissemination of research on the isolation and characterization of potential probiotics from a range of spontaneously fermented foods, with a focus on establishing a link between microbial populations of fermented foods and health benefits for humans and animals.



[mdpi.com/si/114682](https://mdpi.com/si/114682)

# Special Issue



*foods*



an Open Access Journal by MDPI

## 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

*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.

## Author Benefits

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

**High Visibility:** indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [FSTA](#), [AGRIS](#), [PubAg](#), and [other databases](#).

**Journal Rank:** JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

## Contact Us

---

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

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
X@Foods\_MDPI