

Special Issue

Lactic Cultures: Applications in Food

Message from the Guest Editors

The importance of Lactic Acid Bacteria (LAB) in food, agricultural, and clinical applications is clear and is mainly due to their safe metabolic activity while growing in foods that utilize available sugar for the production of organic acids and other metabolites. LAB constitute a diverse group of industrially significant, safe microorganisms that are primarily used as starter cultures and probiotics, with an enormous variety of fermented dairy (i.e., cheese, yoghurt, fermented milks), meat, fish, fruit, vegetable and cereal products. Furthermore, LAB contribute to the flavor, texture and nutritional value of fermented foods. In this Special Issue, researchers are invited to submit studies concerning the beneficial properties of LAB in food, and most importantly, their recent applications as starter cultures and/or health-promoting microorganisms. We are looking for studies that elucidate the use of multiple selected strain cultures, with strong technological performance that improves the quality of final products and manufacturing procedures, e.g., the fermentation process.

Guest Editors

Dr. Maria S. Tsevdou

Laboratory of Food Chemistry & Technology, National Technical University of Athens (NTUA), Athens, Greece

Dr. Athina Ntzimani

Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, 15780 Athens, Greece

Deadline for manuscript submissions

closed (15 March 2023)



Foods

an Open Access Journal
by MDPI

Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



mdpi.com/si/95148

Foods

MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



About the Journal

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.

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

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.3 days after submission; acceptance to publication is undertaken in 2.8 days (median values for papers published in this journal in the first half of 2024).