Special Issue

Back to the Future: Traditional and Novel Fermented Foods for Secure, Safe, Sustainable and Sustaining Foods

Message from the Guest Editors

Globally, food systems support the livelihoods of 1 billion people. However, food insecurity, declines in diet quality, micronutrient deficiencies and other forms of malnutrition are fuelling changes in our food systems. Fermentation technologies employed along the supply chain have a concrete chance to enhance food safety, food security, nutritional value and sustainability, and are positively perceived by citizens. We welcome both original and review articles. Potential topics include, but are not limited to, the following:

- Role of (unconventional) starter cultures on fermented foods;
- Significance of food fermentation to sustainability challenges faced by food systems;
- Food fermentation and gut microbiome;
- Fermentation of alternative food protein sources.

Guest Editors

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Deadline for manuscript submissions

closed (17 July 2023)

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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

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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).