Functional Analysis of Lactic Acid bacteria and Bifidobacteria and Their Effects on Human Health

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Message from the Guest Editors

Many lactic acid bacteria and bifidobacteria play an important role as beneficial components of the human microbiota. Moreover, due to their probiotic properties, and the functionality of the postbiotic metabolic compounds that they produce, they are currently extensively used as functional components in dairy products, and their use is extending to other sectors of the food industry, e.g., bakery and plant-based fermentations.

Therefore, this Special Issue is calling for original papers, reviews, and mini reviews that characterize the functional properties of these bacteria and their beneficial effects for health. Among others, we would welcome reports of investigations of their antibacterial/antimicrobial, antiviral, antioxidant, and immunomodulatory properties, and also analyses of their capability to produce oligosaccharides, exopolysaccharides, gamma-aminobutyric acid (GABA), conjugated fatty acids (CFAs), short-chain fatty acids (SCFAs), vitamins, and their ability to metabolize toxic and antinutritional compounds, such as biogenic amines and cholesterol.

Special Issue

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Message from the Editor-in-Chief

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