



Functional Fermented Food Products II

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Message from the Guest Editor

Dear Colleagues,

The market for fermented food products is growing every year. Many new products are being created, with new flavors and functional additives being used. Therefore, there is a need for an update on the latest knowledge concerning this product group. The most important fermented food products include fermented milk beverages (e.g., yogurt, kefir, buttermilk), cheese, fermented vegetables (e.g., sauerkraut, pickled cucumbers), and processed meats (e.g., chorizo, salami, pepperoni). The modern consumer looks for both traditional and new products with functional properties. Fermented food products are made by means of microorganisms. In recent years, many researchers have focused on probiotic microorganisms which not only affect technological functions but can also have a positive effect on human health. Because there are still many unanswered questions, especially in the context of new functional and health food products, I believe that this Special issue will broaden the horizons of our knowledge of fermented food products.

Prof. Dr. Pawel Glibowski





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Message from the Editor-in-Chief

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