

Tentative Outline

Special/Thematic Issue for the journal Recent Advances in Food, Nutrition & Agriculture (FNA)

Health-promoting features of fermented food

Sectional Editor: Spiros Paramithiotis

Scope of the Thematic Issue:

Fermentation has been applied for centuries as a way to preserve and transform excess foodstuff. Consumption of fermented food has been correlated with specific health benefits, resulting from their anti-allergenic, -hypertensive, -diabetic, -inflammatory, -carcinogenic, and -aging activities. The aim of this thematic issue is to update current knowledge on the health benefits that fermented foods exert on the consumer and provide with a comprehensive analysis of the mode by which these can take place as well as the biotic and abiotic factors that affect them.

Keywords: acid fermentation, alkaline fermentation, alcoholic fermentation, mold fermentation, health benefits, well-being.

Sub-topics:

The following sub-topics are to be covered within the issue:

- Correlation between specific types of fermentation and products with specific health benefits
- Mode of action of each health-promoting activity
- Fermentation-related abiotic and biotic factors that affect each type of health-promoting activity
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Tentative titles of the articles and list of contributors:

A list of tentative titles of the articles is provided below:

Health-promoting features of fermented dairy products, Health benefits of wine consumption, Health benefits associated with sourdough bread, Health benefits of lactic acid fermented fruits and vegetables, Bioactive compounds with specific health promoting attributes, Probiotic products, Fate of anti-nutrient compounds, etc.

Schedule:

- ✧ Thematic issue submission deadline: 31 August 2022

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