



Special Issue on Lactic Acid Bacteria and Bifidobacteria

Call for Papers

Lactic acid bacteria (LAB) and bifidobacteria are amongst the most important groups of microorganisms used in the food industry. Lactic acid bacteria are a kind of probiotics which exist in human body. LAB can inhibit the growth of spoilage microbes and pathogens in their environment by lowering the pH and through the production of antimicrobial peptides. LAB have traditionally been associated with food and feed fermentations, both lactic acid bacteria and bifidobacteria are generally considered beneficial microorganisms, some strains even as health-promoting bacteria.

In this special issue, we intend to invite front-line researchers and authors to submit original research and review articles on exploring **lactic acid bacteria and bifidobacteria**. Potential topics include, but are not limited to:

- LAB in fermentations
- Stability of LAB in foods and supplements
- Physiological function and health effects
- Genetics of lactic acid bacteria and bifidobacteria
- Bacteriophage and anti-phage mechanisms in LAB
- Challenges for probiotics in food
- Applications

Authors should read over the journal's [For Authors](#) carefully before submission. Prospective authors should submit an electronic copy of their complete manuscript through the journal's [Paper Submission System](#).

Please kindly specify the “**Special Issue**” under your manuscript title. The research field “**Special Issue - Lactic Acid Bacteria and Bifidobacteria**” should be selected during your submission.

Special Issue timetable:

Submission Deadline	January 21st, 2016
Publication Date	March 2016

Guest Editor:

For further questions or inquiries



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