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Correction: Editorial: Optimizing nutrition from the inside out: innovations in digestion, fermentation, and functional food processing

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KEYWORDS

fermentation, valorization, bioaccessibility, sustainability, personalized nutrition strategies

A Correction on

[Optimizing nutrition from the inside out: innovations in digestion, fermentation, and functional food processing](#)

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There was a mistake in the **Graphical Abstract** as published. “Encapsulation Technologies Improving the stability ant delivery” was used instead of “Encapsulation Technologies Improving the stability and delivery”. The corrected **Graphical Abstract** appears below.

The original article has been updated

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**Optimizing Nutrition from the Inside Out:
Innovations in Digestion, Fermentation, and
Functional Food Processing**



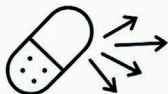
**Valorization of
By-Products**

Repurposing food waste into
valuable nutritional ingredients



**Digestion and
Bioavailability**

Enhancing the
absorption and
utilization of nutrients



**Encapsulation
Technologies**

Improving the stability and delivery
of bioactive compounds



**Microbiota
Modulation**

Influencing gut health
through dietary
interventions

GRAPHICAL ABSTRACT