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Vegetable juices processed by lactic acid fermentation bring about a change in the beverage assortment for their high nutritive value, high content of vitamins and minerals. Starter cultures of the genus *Lactobacillus* are added into juices to achieve their desirable properties. This review describes the manufacture of lactic acid fermented vegetable juices and beneficial effects of the lactic acid bacteria (mainly antimicrobial and anticancer effects). A separate part of research is devoted to nutrition aspects of lactic acid fermentation and to the occurrence of biogenic amines in lactic acid fermented vegetables and vegetable juices.

Keywords:

fermentation; vegetable juices; lactic acid bacteria; manufacture; nutrition

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