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Sommario/riassunto	Food bioactive compounds (bioactives) are natural ingredients that provide great health benefits to humans. There is a growing global demand for bioactives for the prevention and treatment of human diseases with a multi-billion dollar market. However, the large-scale use of bioactives is restricted due to limitations and problems in their extraction from natural resources including plants and animals. Today,

microbial production of bioactives from simple carbon sources is considered an environmentally friendly method. Microbial Production of Food Bioactive Compounds covers recent advances and future trends in microbial production of bioactives like polyphenolic compounds, alkaloids, terpenoids, functional polysaccharides and oligosaccharides, essential fatty acids and food aroma compounds, which have become a multi-billion-dollar market worldwide. Authored by prominent international scientists and experienced researchers, this text comprehensively covers recent progress and trends in microbial production of nutraceuticals/bioactives.