**Title {Effect of fermentation < 50 words}**

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**Abstract {in 250 words}**

Legumes is part of our diet and fermented legumes have been incorporated is a context of healthy diet. ….

…

…

…

Overall, this study shows that the availability of proteins and biologically active compounds increased during lactic acid fermentation of chickpea.

**References {< 4 papers, use DOI}**

Willett W et al. et al. Food in the Anthropocene: the EAT-lancet commission on healthy diets from sustainable food systems. Lancet. (2019) 393:447–92. doi: 10.1016/S0140-6736(18)31788-4

**Acknoledgements**

This work is part of the STSM funded by PIMENTO CA20128 supported by COST (European Cooperation in Science and Technology; www.cost.eu).