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## Food Preservation: Challenges and Efforts for the Future

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submissions:

**closed (15 December 2019)**

### Message from the Guest Editors

Microbial hazards and food oxidation have acquired substantial economical, ethical and legal importance in the food industry. Administration of a variety of food additives, along with strict preservation processes, are applied to suppress the development of pathogenic microorganisms and oxidation reactions, as well as to prolong the shelf-life of foods. The use of natural antimicrobial compounds, functional microbial starter cultures and antioxidants for "synthetic preservative-free" products are included among the latest and most successful accomplishments in the food industry. Biopreservatives contribute to microbial safety and antioxidant activity and may offer organoleptic, technological, nutritional and health benefits. Such agents may provide additional advantages compared to preservatives and starter cultures currently used in food manufacture and are expected to result in improvement and optimization of the food production processes, leading to safer and healthier products. Hence, we have an interest in manuscripts dealing with the most recent achievements of specific antimicrobial activity and/or antioxidant capacity of natural products and functional microbial cultures.



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# Special Issue



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## Message from the Editor-in-Chief

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