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# Application of Surfactant and/or Biosurfactants in Food Industry

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### **Message from the Guest Editors**

Surfactants and biosurfactants surface-active are compounds which are used in the food industry as: (i) cleaning or treating agents of food-contact surfacesor (ii) food additives/ingredients. Apart from their characteristic surface-active properties, surfactants and biosurfactants have shown antimicrobial, antiadhesive, and antibiofilmamong other-activities against food pathogens. They can also act as antioxidants and emulsifiers. This Special Issue focuses on: (i) the characterization of surfactants or biosurfactants based on their properties for food application; (ii) the application of surfactants or biosurfactants in the food industry; (iii) the development of food products with surfactants or biosurfactants; and (iv) the regulatory perspectives of surfactants or biosurfactants in the food industry.

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### Message from the Editor-in-Chief

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