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Food Preservation: Challenges and Efforts for the Future

Guest Editors:

Prof. Dr. Ioannis Kourkoutas

Laboratory of Applied Microbiology & Biotechnology, Department of Molecular Biology & Genetics, Democritus University of Thrace, 68100 Alexandroupolis, Greece

Prof. Dr. Charalampos Proestos

Food Chemistry Laboratory, Department of Chemistry, National and Kapodistrian University of Athens, Panepistimiopolis Zografou, 15771 Athens, Greece

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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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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science,
Purdue University, West
Lafayette, IN 47907, USA

2. Department of Comparative
Pathobiology, Purdue University,
West Lafayette, IN 47907, USA

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

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