



Microbial Safety and Quality of Dairy Foods

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Message from the Guest Editors

Dear Colleagues,

This research topic will highlight the current knowledge on the microbial quality and safety of dairy foods. In particular we welcome research papers, case reports and reviews relevant but not limited to the composition, dynamics and role of microbial communities in dairy productions using omics approaches, quantitative microbial risk assessment, study and improvement (biopreservation technologies, isolation and use of autochthonous probiotic microorganisms, etc.) of microbial food quality and safety, molecular (genomic) characterization of emerging (opportunistic) dairy-borne pathogenic, probiotic, and alterative microorganisms and the relevant risk (benefit) assessment.

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Message from the Editor-in-Chief

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