



Application of Bioprotective Strains in Food

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Message from the Guest Editors

The application of bioprotective strains to improve the safety and stability of food and beverages is currently of great interest. Interesting research on biocontrol in the production of meat and dairy products and, to a lesser extent, in the manufacture of agricultural commodities is being undertaken. The growing increase in the food-consumption-induced transmission of pathogenic microorganisms through the food chain and the efforts to avoid the use of chemical compounds in food supports the need for research into alternative methods of preservation in this type of food. Different types of microorganisms, such as bacteria, yeasts, and moulds, produce compounds that control the growth of pathogenic microorganisms. Microorganisms and substances that can be used in biocontrol are of great importance, especially regarding their identification, activity, production conditions, antimicrobial mechanisms, and food application.





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