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# Natural Antimicrobials: Potential Applications for Improving Food Safety

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

Food products can be contaminated by a variety of pathogenic microorganisms, causing severe illness and outbreaks worldwide. foodborne Some of these microorganisms emerged during the last two decades, partly due to the increased consumption of ready-to-eat foods. As reported by the Centers for Disease Control and Prevention (CDC), in the U.S. alone, about 48 million people get sick, 128,000 are hospitalized, and 3000 die due to foodborne infections each year. The number of foodborne illnesses reported is also probably underestimated. Therefore, it is extremely important to implement new strategies to be used alone or in combination with existing ones, capable of inhibiting or delaying the proliferation of pathogenic and spoilage microorganisms present in food. Chemical additives have been widely used, but they are not well accepted by consumers because the safety of their use is being questioned. For this reason, natural preservatives are considered a safer alternative that satisfy consumer preferences.

This Special Issue addresses cutting edge research and review articles related to recent developments on the use of natural antimicrobials to improving food safety.







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## Message from the Editor-in-Chief

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