Special Issue

Pathogens and Spoilage Microorganisms—Impact on Food Safety and Quality

Message from the Guest Editors

The human necessity of sustainability calls for having enough food, clean water, and quality environmental land for food production. Every food item is subjected to natural spoilage and deterioration, mostly by microorganisms, the latter in some cases making foods potentially unsafe for consumers. Combating both the spoilage of foods and maintaining their safety are crucial challenges nowadays for food supply chains, and in this context alternative technologies in food processing with the use of "natural preservatives" have been suggested. We invite researchers to submit manuscripts to this Special Issue, which in particular should stress the latest developments in tackling issues of food quality and safety in the current globalized world, where food quality and food safety need to be maintained by using stateof-the art processing technologies in order to guarantee the wellbeing of traditional and modern consumers.

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Deadline for manuscript submissions

closed (18 October 2024)



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Indexed in PubMed



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About the Journal

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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