

Special Issue

The Latest Research on Natural Antioxidants and Antimicrobials in Food

Message from the Guest Editors

The current demand for foods with high nutritional and sensory quality characteristics, free from synthetic antioxidants and antimicrobials, and the rise of diseases associated with their consumption has left evidence of the need to search for their natural counterparts, which can be used as preservatives in food products and to add functional characteristics to human health.

Therefore, the aim of this Special Issue titled “The Latest Research on Natural Antioxidants and Antimicrobials in Food” is to publish relevant research on natural antioxidants and antimicrobials obtained from plants, microorganisms, proteins, and other novel natural sources by using new and green technologies for their extraction. In addition, this Special Issue also welcomes innovative applications in food products to improve their performance and maintain their stability; however, it also seeks to provide beneficial effects for human health.

Guest Editors

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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.

Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).