

Special Issue

Microbiological Origin of Substances in Clean-Label Food Design

Message from the Guest Editor

In the era of sustainable development and increasing consumer awareness of the benefits of choosing natural and minimally processed food, the “clean label” concept is an extremely important trend in product design. It indicates the need to introduce new natural ingredients as substitutes for chemical additives. Microorganisms and their metabolites are one of the most important tools in designing food in line with the concept of a clean label. The use of substances of microbiological origin is not only an alternative to preservatives but also allows for extending the shelf life of products and providing nutritional and health-promoting properties, which have a beneficial effect on the microbiome. Therefore, this Special Issue on the “Microbiological Origin of Substances in Clean-Label Food Design” invites scientists to contribute original papers or review articles on topics related to the application of substances with a microbial origin in the design of clean-label foods, including their impact on food quality, shelf life, and safety.

Guest Editor

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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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