Special Issue

Utilization and Control of Microorganisms during the Processing and Storage of Aquatic Products

Message from the Guest Editors

Microorganisms exert a significant influence on the quality of aquatic products. Therefore, beneficial microorganisms and their metabolites can be utilized to enhance the safety, flavor, and shelf life of food, as well as the control of spoilage and pathogenic microorganisms to avoid the deterioration of quality during the processing and storage of aquatic products. Processing aids in fermentation, which can enhance the flavor, nutrition, and digestibility of aquatic products. For storage, novel techniques such as modified atmosphere packaging (MAP) with bio-based gases, quorum sensing regulation, as well as some new broad-spectrum bacteriostatic agents can be employed to inhibit the growth of spoilage and pathogenic microorganisms, extending the freshness and shelf-life of products. Additionally, the integration of microbiological technology with advanced packaging materials and nanotechnology holds potential regarding the development of innovative products that are able to satisfy the increasing consumer demand for high-quality, safe, and eco-friendly aquatic products.

Guest Editors

Prof. Dr. Yongqiang Zhao

Dr. Chunsheng Li

Dr. Yueqi Wang

Dr. Di Wang

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Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

mdpi.com/journal/foods

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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia
1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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