

Special Issue

Application of Surfactant and/or Biosurfactants in Food Industry

Message from the Guest Editors

Surfactants and biosurfactants are surface-active compounds which are used in the food industry as: (i) cleaning or treating agents of food-contact surfaces or (ii) food additives/ingredients. Apart from their characteristic surface-active properties, surfactants and biosurfactants have shown antimicrobial, antiadhesive, and antibiofilm—among other—activities against food pathogens. They can also act as antioxidants and emulsifiers. This Special Issue focuses on: (i) the characterization of surfactants or biosurfactants based on their properties for food application; (ii) the application of surfactants or biosurfactants in the food industry; (iii) the development of food products with surfactants or biosurfactants; and (iv) the regulatory perspectives of surfactants or biosurfactants in the food industry.

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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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