

## Special Issue

# Natural Bioactive Compounds for Innovative Food Preservation and Processing

### Message from the Guest Editors

The objective of this Special Issue is to highlight as the prospective use of natural compounds in the food processing and preservation has the potential to lead toward the production of safer and healthier foods, not excluding their contribution to a more efficient preservation of the environment when chemicals are replaced with renewable natural substances. Original articles or reviews including but not limited to the following topics are welcome:

- Development of the research about natural compounds to be added to the food processing and preservation;
- Encapsulation to protect different bioactives to be used in food processing and preservation;
- Food processing using active biocompounds;
- Active systems for food preservation;
- Biopolymer-based systems as suitable natural compound carriers and sustainable food preservative materials.

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### Guest Editors

Dr. Maria Grazia Volpe

Dr. Stefania Moccia

Dr. Gabriella Santagata

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### Deadline for manuscript submissions

closed (22 December 2021)



## Foods

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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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### Editor-in-Chief

Prof. Dr. Arun K. Bhunia

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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).