

Special Issue

The Microbial Safety of Milk, Cheese and Dairy Products

Message from the Guest Editors

Milk, cheese and dairy products are very interesting complex substrates from a microbiological point of view and are characterized by the presence of bacteria, yeasts and molds. Microorganisms can be intentionally added with a technological scope or come into contact with these products due to secondary contamination. Spoilage and pathogenic microorganisms are of particular interest for these ready-to-eat products. New approaches to inhibit dairy food contamination and microbial proliferation are available and are studied with the goal of decreasing the level of environmental contamination, as well as to prevent the growth of microorganisms of concern during the shelf-life of products.

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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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