Special Issue

Natural Compounds as Novel Sources of Antimicrobial and Antioxidative Agents in Food

Message from the Guest Editors

Many foods are extremely perishable, the main line of defense against food spoilage and foodborne pathogens is represented by physical treatments and the use of synthetic chemical additives. Several studies have already been conducted aiming to test the efficacy of natural products such as essential oils, bacteriocins, polyphenols, fibers, and probiotics as antimicrobials and antioxidants, mainly in laboratory conditions. This Special Issue aims to deepen our knowledge of natural antimicrobial and antioxidant compounds in the food realm, through the following:

I. The discovery and engineering of novel compounds;
II. Understanding their mechanisms of action;
III. Testing these products in food matrices;
IV. Deepening our knowledge of their chemical-physical characteristics;
V. Confirming their efficacy in clinical studies;
VI. Evaluating their use in active packaging and vapor phase;
VII. Evaluating their side effects for human, animal, plant, and microbe development.

Original research and reviews are both welcome.

Guest Editors

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Deadline for manuscript submissions

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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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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).

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