Special Issue

Essential Oils in Food Preservation: Advances in Recovery and Utilisation

Message from the Guest Editors

Recent trends in food preservation favour the use of natural materials. Essential oils, from a wide range of sources, are prime candidates for a variety of preservation applications due to their potential antioxidant, antimicrobial, and antifungal properties. This issue invites submissions, research articles as well as reviews, exploring the extraction, isolation, stabilisation, and utilisation of essential oils for the purposes of enhancing food stability and quality. Essential oils recovered from conventional as well as underutilised sources are of interest, as are applications covering foods of plant and animal origin. We believe that consumer demand for natural ways of preservation will only strengthen in the future, and it is very important for scientists and practitioners to be informed of the latest advances in the field.

Guest Editors

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Deadline for manuscript submissions

closed (30 November 2022)



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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.

Editor-in-Chief

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