

## Special Issue

# Studies of Antioxidant and Antimicrobial Properties of Food Bioactive Compounds

### Message from the Guest Editors

Currently, the use of synthetic preservatives has been one of the main strategies of the food industry to prevent food deterioration caused by chemical, physical or microbial agents. However, there is an increasingly negative perception of consumers regarding these chemical additives, besides the growing concern for the consumption of foods that may contribute to the promotion of health. In this context, there is an eminent need for the development of more effective food preservation strategies that can also contribute to additional beneficial effects on human health. The extraction and evaluation of the antioxidant and antimicrobial properties of food bioactive compounds is an emerging strategy in the search for the replacement of chemical preservatives and for the development of nutraceutical and functional foods. Additionally, there are concerns with regards ensuring the safety of these products for human consumption. Therefore, the use of solvents and techniques that prioritize obtaining biosustainable, biocompatible products with high potential for application for food and pharmacological purposes should be encouraged.

### Guest Editors

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### Deadline for manuscript submissions

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## Foods

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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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