

Special Issue

Utilization of Biocontrol Agents and Natural Compounds for Enhancing Food Preservation and Functionality

Message from the Guest Editors

We are delighted to invite you to submit short communications, original articles or review articles to this Special Issue of *Foods*. Plant products and their derived compounds are attracting growing interest due to their diverse bioactivities, making them valuable as natural additives in foods. The potential application of natural essential oils and their compounds, alongside bio-control agents, as functional components in beverages, meats and dairy products, is gaining momentum due to increasing concerns about potentially hazardous and toxic synthetic additives. Biocontrol agents are microbial cultures capable of producing natural antimicrobials, including bacteriocins, organic acids, volatile organic compounds and hydrolytic enzymes. The major effect of bacteriocins or bacteriocin-producing LAB (lactic acid bacteria) on food is obtained when their use is combined with other preservation methods. This Special Issue actively discusses new applications of natural bioactive molecules and biocontrol agents in food preservation and functionality enhancement to improve the quality of various processed foods.

Guest Editors

Dr. Danka Bukvicki

1. Faculty of Biology, University of Belgrade, Belgrade, Serbia
2. Department of Morphology and Systematics of Plants, Institute of Botany and Botanical Garden "Jevremovac", Faculty of Biology, University of Belgrade, Studentski trg 16, 11000 Belgrade, Serbia

Dr. Eisuke Kuraya

Science and Technology Division, National Institute of Technology, Okinawa College, Nago, Okinawa, Japan

Deadline for manuscript submissions

closed (5 August 2025)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/203232

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

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).