

Special Issue

Antimicrobial Properties of Plant Extracts for Food Preservation: Recent Views and Future Challenges

Message from the Guest Editors

It has been well established that the antimicrobial action of plant-based compounds and their antioxidant properties offer a promising eco-friendly approach to enhancing the safety and quality of food products without harming the environment. This Special Issue aims to highlight applications of plant extracts, essential oils, and their bioactive compounds as antimicrobial and antioxidant agents in the food industry. It covers the antimicrobial and antioxidant efficacy of plant-derived compounds, elucidates their modes of action, and examines the factors influencing their activity. Additionally, it addresses extraction methods for the isolation of bioactive compounds, stabilization techniques to enhance the stability of these extracts, explores their use in different food matrices, and assesses the integration of plant extracts into various hurdle technologies, the potential sensory impacts on food products, safety aspects, and regulations related to the use of plant extracts. The utilization of plant-derived antimicrobials holds promise for significantly extending the shelf life of highly perishable foodstuffs while simultaneously ensuring their microbiological safety.

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Deadline for manuscript submissions

closed (31 July 2025)



Foods

an Open Access Journal
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Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/210634

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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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