# Special Issue

# New Insight into the Mechanisms of Microbial Resistance and of Inactivation of New and Traditional Technologies for Food Preservation

## Message from the Guest Editors

The food industry is showing growing interest in developing alternative microbial inactivation methods and in improving traditional ones in order to obtain more nutritious and fresh-like, but equally safe, food products. The successful implementation of a novel technology for food preservation largely depends upon accurate knowledge of its mechanism of microbial inactivation but also, and at the same time, on a deep comprehension of the mechanisms of microbial resistance and/or adaptation to this technology. Application of this basic knowledge can also help to improve the design of already existing processes/technologies -for instance through the development of combined processes-leading to milder and/or more effective treatments that could fulfill consumer requirements while maintaining the advantages of traditional treatments. Original research and review papers dealing with the mechanisms of inactivation and/or the mechanisms of microbial resistance/adaptation to traditional and novel food preservation technologies are all welcome for inclusion in this Special Issue.

### **Guest Editors**

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## Deadline for manuscript submissions

closed (30 November 2021)



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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.

#### **Editor-in-Chief**

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