Special Issue

Microbial Detoxification of Mycotoxins in Food

Message from the Guest Editors

Mycotoxins, secondary metabolites produced by molds, are a significant hazard for both humans and animals due to their toxicity. To avoid their presence in various foodstuffs, the most common strategy is focused on preventing the growth of mold on food surfaces. However, this often involves the use of synthetic antifungals, which can compromise the sensory quality of certain foods, such as traditional cured meats and cheeses. To avoid synthetic antifungals, biocontrol agents are a promising alternative. The use of microorganisms against toxigenic molds could not only reduce mold growth but also the levels of mycotoxins through different modes of action such as microbial detoxification, the alteration of gene expression, etc. Microbial detoxification opens up new pathways for using bioactive compounds produced by microorganisms independent of the biocontrol agent's presence. Recently, research has begun to explore strategies that can enhance the effectiveness of these biocontrol methods within the food matrix itself. This could lead to more sustainable and safer approaches to food preservation, ensuring food safety and quality.

Guest Editors

Dr. Micaela Álvarez

Nutrition and Food Science, Faculty of Veterinary Science, Complutense University of Madrid, 28040 Madrid, Spain

Dr. María J. Andrade

Faculty of Veterinary Science, University of Extremadura, 10003 Cáceres, Spain

Deadline for manuscript submissions

16 March 2026



Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/229805

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

mdpi.com/journal/ foods





Foods

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



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 Lafavette. 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).

