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.

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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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