

Special Issue

Emerging Disinfection and Sterilization Technologies for Food Applications

Message from the Guest Editors

Bacterial contamination is one of the main causes of food spoilage and foodborne illness. The food industry would benefit greatly from novel sterilization methods to inactivate bacterial pathogens. In the last decade, the emergence of new antibacterial agents and natural preservatives promoted the rapid evolution of fresh-keeping and sterilization in food preservation, which effectively reduce the risk of foodborne infections, decrease microbial spoilage, and preserve freshness attributes and nutritional quality. The purpose of this Special Issue of *Foods* is to provide the reader with an update on novel antibacterial agents and natural preservatives, such as antimicrobial peptides, phage enzymes, quorum sensing inhibitors, polyoxometalates, etc. Submissions about screening strategies for the discovery of these compounds are also welcomed.

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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.

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