

Special Issue

Preservatives in Food Technology: New Perspectives

Message from the Guest Editors

Natural preservatives seem to be more preferred by the food industry in comparison to synthetic antioxidants for enhancing product shelf-life. Herbal and plant extracts are being applied in a wide range of foods against different types of foodborne pathogens. Herb and plant extracts are especially suitable for application in food products. They are acceptable by consumers, and they provide health benefits such as antioxidant and antimicrobial activity. Phenolic-rich fruit extracts may serve as antimicrobial agents against pathogenic bacteria of food or clinical origin. Biopreservation is also a new trend in the food industry, used for shelf-life prolongation in a variety of food products. It is mostly mediated by fermentation products and beneficial bacteria, mostly lactic acid bacteria (LABs) and their metabolites (namely, bacteriocins, organic acids, and hydrogen peroxide). Antimicrobial preservatives—mostly bioactive compounds—prevent antibacterial degradation. Some characteristic examples are nitrates and nitrites, lactic acid, sorbic acid, propionic acid, etc.

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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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