

Special Issue

Microbial Adaptation in Food and the Processing Environment: Implications for Food Safety and Quality

Message from the Guest Editors

Food processing is a collection of methods or techniques required to transform food to make it more wholesome and nutritious for consumers as well as to enhance its safety, quality and stability. Food processing includes thermal and non-thermal interventions as well as chemical treatments, all with the view of controlling microorganisms. However, there has been increasing academic curiosity as well as attention paid to the industry on the survivability and adaptation of foodborne pathogenic and spoilage microorganisms in food following processing, in addition to the persistence of pathogens in food facilities, which can re-contaminate food post-process. In this Special Issue of *Foods*, we welcome the submission of manuscripts, both original research and review articles, concerning the phenomenon of microbial survival and adaptation strategies in processed food or in the food processing environment. Research areas may also cover adaptive mechanisms such as cold and heat shock tolerance, cross-resistance, antibiotic resistance, biofilm formation, virulence as well as the molecular basis for these strategies.

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Deadline for manuscript submissions

15 August 2025



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/216424

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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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