

Special Issue

Rapid Methods for Assessing Food Safety and Quality

Message from the Guest Editors

Food safety and quality represent major concerns worldwide—not only for the potential risk to consumer health, but also for the economic losses occurring in food industries. A complete quality system involves raw matter, environmental conditions, production process, storage, and distribution, while considering the purpose for which the end product is intended. Appropriate analytical methods combined with good hygiene practices are essential to ensure a safe food supply and/or to minimize the occurrence of foodborne outbreaks due to the consumption of food contaminated with pathogens such as bacteria, fungi, and parasites. On the other hand, the lack of measures able to detect quality deterioration, spoilage, authenticity, and adulteration, as well as the texture, rheology, and sensory properties of food can affect the food industry economy and reduce consumer confidence. The use of rapid analytical methods can benefit food companies by saving time and cost, so it is eligible to develop new reliable assays for a good and fast control of products through the entire food chain.

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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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