Special Issue

Antimicrobial and Antioxidant Properties of Bioactive Compounds from Foods

Message from the Guest Editors

Growing demand for safe, high-quality foods has intensified interest in natural bioactive compounds with antimicrobial and antioxidant properties. These compounds, from plant, animal, fungal, and microbial sources, support oxidative stability, inhibit microorganisms, and benefit human health. Major classes include phenolics, flavonoids, carotenoids, peptides, polysaccharides, essential oils, and organic acids, showing strong potential for food preservation and functional foods. This Special Issue presents advances in identifying and applying these compounds. Emphasis is on structure-activity relationships, synergistic interactions, and delivery systems like nanoemulsions and active packaging. Sustainable extraction from agricultural by-products, aligned with circular economy principles, is encouraged. Topics include action mechanisms against pathogens, encapsulation strategies, processing effects on stability, novel analytical techniques, and health benefits. We welcome original research and reviews advancing knowledge and promoting nature-based solutions for food safety, quality, and consumer well-being.

Guest Editors

Dr. Ivana Čabarkapa

Dr. Dragana Tomanić

Dr. Danka Dragojlović

Deadline for manuscript submissions

26 June 2026



Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/262067

Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

mdpi.com/journal/ foods





Foods

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

- 1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
- 2. Department of Comparative Pathobiology, Purdue University, West Lafavette. IN 47907. USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

