

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

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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.

Editor-in-Chief

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