

Special Issue

The Popularity of Essential Oils and Hydrolates/Hydrosols in the Food Industry

Message from the Guest Editors

Essential oils have a long history of use within the scientific community. The beneficial effects of essential oils as antimicrobial and antioxidant agents are promising for food safety, in addition to their well-known capability to improve flavour, odour, and colour when added to foods. Cutting-edge analytical techniques are employed to uncover the complex composition of essential oils and their interaction with food components. The innovations in the fields of food shelf-life and active packaging involve the application of essential oils into films and coatings. Recently, hydrolates/hydrosols, as by-products of essential oil distillation, have been receiving increasing attention from researchers. Hydrolates/hydrosols contain a small amount of essential oils and have possible applications based on their antimicrobial properties and as flavourings. This Special Issue welcomes the submission of the original research articles and critical reviews related to the scientifically proven properties of essential oils and hydrolates, as well as their influences on the quality, safety, and shelf-life extension of food.

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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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