# Special Issue

# Enhancing Shelf Life of Food Products: Strategies, Challenges and Innovations

## Message from the Guest Editors

The preservation of food products' quality during storage is a crucial step for reducing food waste and enhancing sustainability. This Special Issue explores current techniques, strategies, and innovations aimed at extending the shelf life of various food products. Factors influencing shelf life-including advanced packaging technologies, optimal storage conditions, minimal processing methods, and formulation adjustments-are examined for their effects on microbial growth, oxidation processes, and sensory quality preservation. Innovations such as active and intelligent packaging systems, natural antimicrobial agents, and novel processing techniques are highlighted for their potential to maintain nutritional quality and sensory acceptability while extending shelf life. Potential topics include but are not limited to the following:

- Strategies and innovations in food shelf life.
- Shelf life extension, evaluation, and modelling.
- Advanced storage conditions.
- Sustainability in packaging.
- Oxidative stability.
- Innovative processing technologies.
- Microbial growth inhibition.
- Formulation improvements.
- Sensory quality preservation.
- Minimal processing techniques

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## Deadline for manuscript submissions

closed (6 May 2025)



## **Foods**

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## 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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