

## 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

### Guest Editors

Dr. Alessandro Bianchi

Department of Agriculture, Food and Environment, University of Pisa,  
via del Borghetto 80, 56124 Pisa, Italy

Prof. Dr. Francesca Venturi

Department of Agriculture, Food and Environment, University of Pisa,  
via del Borghetto 80, 56124 Pisa, Italy

### Deadline for manuscript submissions

closed (6 May 2025)



## Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/207545](https://mdpi.com/si/207545)

*Foods*

Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)





# Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)



## 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 Lafayette, 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).