

Special Issue

Exploring the Antimicrobial Potential of Essential Oils in Food Products

Message from the Guest Editors

Essential oils are volatile compounds from the secondary metabolism of aromatic plants; they have their own characteristics, such as in terms of colour, flavour, aroma, and a complex chemical composition. In their chemical composition, there is a diversity of chemical classes of compounds, such as monoterpenes, sesquiterpenes, phenylpropanoids, and other classes. In the context of chemical composition, these volatile oils stand out for having biological properties, and these properties have aroused great interest in several economic sectors for their applications, such as in the food industry, due to the antimicrobial and antioxidant activities that act in the preservation and inhibition of lipid oxidation of food, respectively. In this sense, this Special Issue proposes the submission of manuscripts using innovative techniques for the extraction of bioactive compounds, such as chromatography and mass spectrometry, highlighting recent advances in research. In addition, this Special Issue will investigate how factors such as food processing techniques, storage conditions, and the body's absorption mechanisms influence the stability and efficacy of these compounds.

Guest Editors

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Deadline for manuscript submissions

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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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