Special Issue

New Preservation Strategies to Improve Food Quality

Message from the Guest Editors

Currently, there is a growing demand from consumers for foods formulated with natural preservatives with a prolonged shelf life. Research aims to improve food quality through different methods, such as the development of new processes, the use of active packaging, the use of plant extracts with high antioxidant power and/or antimicrobial activity and the use of antagonistic microorganisms able to prevent food spoilage. All strategies should improve the overall qualitative characteristics of food by acting synergistically both from a chemical-physical and microbiological point of view. Moreover, it is essential to understand the mechanism of action that lies at the basis of any conservation strategy. For this Special Issue on "New Preservation Strategies to Improve Food Quality", we welcome papers that enhance our understanding about the use of new preservative strategies that can improve the quality characteristics of food and prevent its loss due to deterioration.

Guest Editors

Dr. Lucia Parafati

Department of Agriculture Food and Environment, University of Catania, Catania, Italy

Dr. Elena Arena

Department of Agriculture, Food and Environment, University of Catania, Catania, Italy

Deadline for manuscript submissions

closed (15 June 2022)



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Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

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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

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 Lafavette. IN 47907. USA

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