

Special Issue

Effect of Different Processing Methods on Microorganisms in Food

Message from the Guest Editors

The behavior of microorganisms in food is affected by many variables, including biotic and abiotic factors that can be modulated to drive microbial development in foods. In the perspective of food processing, modification of manufacturing parameters (treatments applied, presence of antimicrobials, environmental parameters) as well as the handling of microbial sources when used as starter or bioprotective cultures can influence the development of microorganisms in food matrices. This Special Issue aims to collect articles or reviews dealing with the effect of food processing factors on microbial performances in fermented foods. In particular, papers focusing on the effect of processing conditions on microbial viability, recovery, gene expression; research on the effect of various treatments on specific microbial groups or on the entire microbiota; and papers presenting novel approaches for the preparation of starter, adjunct or bioprotective cultures are welcome.

Guest Editors

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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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