

Special Issue

Novel Approaches for Improving the Microbial Quality of Foods

Message from the Guest Editor

Microbial damage caused by biofilm bacteria in the dairy industry is a fundamental threat to the safety and quality of milk products. Many bacteria in industrial settings tend to form multicellular communities known as biofilms. Bacterial cells are much protected in the biofilms due to a self-produced matrix that consists mainly of sugars and proteins, which form a physical barrier. Biofilms are not only a potential source of contamination, but can also increase corrosion rate, reduce heat transfer, and increase fluid frictional resistance. Therefore, mitigation of biofilm-forming species will enable the development of novel means and technologies for preventing biofilm formation and subsequent contamination of dairy products.

Guest Editor

Dr. Moshe Shemesh

Department of Food Sciences, Agricultural Research Organization—The Volcani Center, Dorech Hamacabim, POB 15159, Rishon LeZion 7528809, Israel

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

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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.

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

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