

Special Issue

Effects of Preservatives, Processing Technologies, Packaging Systems and Bioprotective Agents on the Microbiome of Foods

Message from the Guest Editor

The microbiome of foods is very diverse, and may have both beneficial and deleterious effects on food quality and safety, comprising fermentative, probiotic, spoilage, and pathogenic bacteria, and other microorganisms. The survival and growth of these diverse microorganisms is affected by food processing technologies, the use of preservatives, food packaging systems, and bioprotectants. Natural preservatives have shown high potential to inhibit the growth of foodborne pathogens and spoilage bacteria, but their effects in real-world application have not been fully evaluated in food products. Some physical processing techniques, including high hydrostatic pressure, ultrasonic, microwave, etc., have gained increasing interest. In recent years, the development of novel active packaging and nanotechnology has not only increased the shelf life of foods, but also their safety and quality. The effectiveness of bioprotective agents in maintaining product quality during proper or abuse temperature storage periods still needs to be confirmed. The effects of preservatives, bioprotectants, processes, and packaging systems on food microbiomes is critical for ensuring food quality and safety.

Guest Editor

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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.

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