

Special Issue

Natural Antimicrobials: Potential Applications for Improving Food Safety

Message from the Guest Editors

Food products can be contaminated by a variety of pathogenic microorganisms, causing severe illness and foodborne outbreaks worldwide. Some of these microorganisms emerged during the last two decades, partly due to the increased consumption of ready-to-eat foods. As reported by the Centers for Disease Control and Prevention (CDC), in the U.S. alone, about 48 million people get sick, 128,000 are hospitalized, and 3000 die due to foodborne infections each year. The number of foodborne illnesses reported is also probably underestimated. Therefore, it is extremely important to implement new strategies to be used alone or in combination with existing ones, capable of inhibiting or delaying the proliferation of pathogenic and spoilage microorganisms present in food. Chemical additives have been widely used, but they are not well accepted by consumers because the safety of their use is being questioned. For this reason, natural preservatives are considered a safer alternative that satisfy consumer preferences. This Special Issue addresses cutting edge research and review articles related to recent developments on the use of natural antimicrobials to improving food safety.

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.

Editor-in-Chief

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