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Utilization and Control of Microorganisms during the Processing and Storage of Aquatic Products

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Message from the Guest Editors

Dear Colleagues,

Microorganisms exert a significant influence on the quality of aquatic products. Therefore, beneficial microorganisms and their metabolites can be utilized to enhance the safety, flavor, and shelf life of food, as well as the control of spoilage and pathogenic microorganisms to avoid the deterioration of quality during the processing and storage of aquatic products. Processing aids in fermentation, which can enhance the flavor, nutrition, and digestibility of aquatic products. For storage, novel techniques such as modified atmosphere packaging (MAP) with bio-based gases, quorum sensing regulation, as well as some new broad-spectrum bacteriostatic agents can be employed to inhibit the growth of spoilage and pathogenic microorganisms, extending the freshness and shelf-life of products. Additionally, the integration of microbiological technology with advanced packaging materials and nanotechnology holds potential regarding the development of innovative products that are able to satisfy the increasing consumer demand for high-quality, safe, and eco-friendly aquatic products.



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Special Issue



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Message from the Editor-in-Chief

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