

Special Issue

Food Preservation Methods and Natural Preservatives: Latest Advances and Prospects

Message from the Guest Editors

Foods are spoiled when microbiological, chemical, or physical changes occur that render them unacceptable to the consumer. Over the last few years, the food industry has prompted rising interest in developing new technologies to produce safe, healthy, nutritious, and environmentally sustainable food with a clean label. Many efforts have already been made in this direction. In addition to conventional preservation techniques (heating, freezing, drying, and evaporation), mild technologies, natural preservatives, and innovative packaging are used to maintain the safety and quality of foods, thereby extending their shelf life. Currently, there is a strong demand to replace artificial preservatives, which are often viewed negatively by consumers due to some adverse health effects. Natural preservatives' growing relevance has paved the way for valorising agro-food by-products rich in molecules with antimicrobial and antioxidant activity. Therefore, this Special Issue welcomes original papers or review articles dealing with. Current innovations and ideas will be summarised, focusing on recent innovative applications and future perspectives.

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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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