



Applied Microbiology of Foods 2.0

Guest Editor:

Prof. Dr. Peter M. Muriana

1. Department of Animal and Food Sciences, Oklahoma State University, Stillwater, OK 74078-6055, USA

2. Robert M. Kerr Food and Agricultural Product Center, Oklahoma State University, Stillwater, OK 74078-6055, USA

Deadline for manuscript submissions:

31 December 2024

Message from the Guest Editor

This Special Issue will consider a wide scope of applied microbiology as it relates to foodborne microorganisms and their interactions with foods and processes meant to inhibit bacteria or safeguard foods involving foodborne pathogens, spoilage, or beneficial microorganisms. Topics may include antimicrobial interventions, whether chemical, biological, or physical to reduce or eliminate foodborne pathogens or spoilage microorganisms from raw/processed foods. The Special Issue may also include analysis of microbial outcomes or wholesale microbiome analyses of the result of interventions. The use of ‘natural’ antimicrobials (i.e., bacteriocins, bacteriophage, microbial fermentates, vegetable nitrite) has gained favor in applications such as food preservatives. As Guest Editor of this Special Issue, I look forward to receiving and reviewing your contributions to this topic.

