

Pathogens and Spoilage Microorganisms—Impact on Food Safety and Quality

Guest Editors:

Prof. Dr. Ioannis Savvaidis

1. Department of Environmental Health Sciences, College of Health Sciences, University of Sharjah, Sharjah P.O. Box 27272, United Arab Emirates

2. Laboratory of Food Chemistry and Food Microbiology, Department of Chemistry, University of Ioannina, 451 10 Ioannina, Greece

Dr. Layal Karam

Human Nutrition Department, College of Health Sciences, QU Health, Qatar University, Doha P.O. Box 2713, Qatar

Deadline for manuscript submissions:

closed (30 April 2024)

Message from the Guest Editors

Dear Colleagues,

The human necessity of sustainability calls for having enough food, clean water, and quality environmental land for food production. Every food item is subjected to natural spoilage and deterioration, mostly by microorganisms, the latter in some cases making foods potentially unsafe for consumers. Combating both the spoilage of foods and maintaining their safety are crucial challenges nowadays for food supply chains, and in this context alternative technologies in food processing with the use of “natural preservatives” have been suggested. We invite researchers to submit manuscripts to this Special Issue, which in particular should stress the latest developments in tackling issues of food quality and safety in the current globalized world, where food quality and food safety need to be maintained by using state-of-the-art processing technologies in order to guarantee the wellbeing of traditional and modern consumers.





foods



an Open Access Journal by MDPI

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science,
Purdue University, West
Lafayette, IN, USA

2. Department of Comparative
Pathobiology (Courtesy), Purdue
University, West Lafayette, IN,
USA

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.

Author Benefits

Open Access: free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

High Visibility: indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [FSTA](#), [AGRIS](#), [PubAg](#), and [other databases](#).

Journal Rank: JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

Contact Us

Foods Editorial Office
MDPI, St. Alban-Anlage 66
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/foods
foods@mdpi.com
[X@Foods_MDPI](#)