

Utilization of Biocontrol Agents and Natural Compounds for Enhancing Food Preservation and Functionality

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Message from the Guest Editors

Dear Colleagues,

We are delighted to invite you to submit short communications, original articles or review articles to this Special Issue of Foods. Plant products and their derived compounds are attracting growing interest due to their diverse bioactivities, making them valuable as natural additives in foods. The potential application of natural essential oils and their compounds, alongside bio-control agents, as functional components in beverages, meats and dairy products, is gaining momentum due to increasing concerns about potentially hazardous and toxic synthetic additives. Biocontrol agents are microbial cultures capable of producing natural antimicrobials, including bacteriocins, organic acids, volatile organic compounds and hydrolytic enzymes. The major effect of bacteriocins or bacteriocin-producing LAB (lactic acid bacteria) on food is obtained when their use is combined with other preservation methods. This Special Issue actively discusses new applications of natural bioactive molecules and biocontrol agents in food preservation and functionality enhancement to improve the quality of various processed foods.





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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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