

Special Issue

Advanced Research in Inactivation Technologies of Foodborne Microorganisms

Message from the Guest Editor

During the last few decades, alternative inactivation processes have gained increasing attention from the food industries. They are alternative technologies to thermal treatments that have unquestioned limitations, such as the denaturation of thermolabile compounds and the substantial modification of nutritional and sensorial aspects, of which the modern consumer is increasingly aware. Indeed, they show great potential for the inactivation of foodborne microorganisms on a wide range of both solid and liquid food products, assuring their microbial safety without altering their fresh-like aspects and quality. This Special Issue aims to highlight the major progress achieved in the last decade, demonstrating that innovative technologies are now mature enough to be used in the industry for the microbial stabilization of food. The contributions could address all aspects of different alternative techniques so as to provide a significant step forward concerning the different microorganisms that can be effectively inactivated with such methods, the operating conditions of treatment and the inactivation mechanisms.

Guest Editor

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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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