

Special Issue on  
**Recent Advances to Ensure Safe Food for Consumers**

## CALL FOR PAPERS

In the 21<sup>st</sup> century, the production and consumption of safe food is still a priority challenge. In 2014, only in Europe and with an increasing trend in comparison to previous years, the consumption of contaminated food was encountered for more than 5,000 foodborne outbreaks including more than 45,000 human cases. *Salmonella* and *Campylobacter* are reported as major risks of foodborne diseases. Along with these traditionally reported foodborne pathogens, *Arcobacter* and *Helicobacter pullorum* were described as emerging pathogens. Different strategies are available at several levels of the food chain to control foodborne pathogens. Besides recent efforts at farm level, which significantly reduced the prevalence of *Salmonella* in broilers, for example, contaminated food at retail and at home level is currently reported. Several control measures such as physical and chemical treatments on food at food-processing plants have been investigated. Along with traditional decontamination techniques such as pasteurization, ultraviolet light, and modified atmosphere packaging, novel techniques such as high hydrostatic pressure, cold plasma, and bioactive food packaging are currently under study.

Along with these measures, recent advances in molecular biology and -omics techniques, as whole genome sequencing, as well as in mathematical modelling, are likely to increase the rapid and sensitive detection of foodborne pathogens and to boost our knowledge on foodborne pathogens behaviors in foods and food environments.

Finally, yet importantly, decision-support tools helping not only food operators but also consumers to manage the food risks have been implemented or are currently at prototype level. Regarding consumers, awareness is arising on the need to turn them into active actors in ensuring food safety at home level. Information and education on safe procedures for washing, cutting, handling, cooking, and storing food at home are believed to be essential to ensure safe food at consumption.

This special issue aims at creating a multidisciplinary forum of microbiologists, engineers, molecular biologist, mathematicians, web-tool developers, and experts in social sciences to contribute original research articles as well as review articles addressing the most recent advances on emerging food-borne pathogens, novel technologies/strategies to detect food-borne pathogens in food, foodborne pathogens behaviors in food, and food environment as well as on strategies to ensure safe food for consumers.

Potential topics include but are not limited to the following:

- ▶ Emerging foodborne pathogens
- ▶ Novel diagnostic technologies/strategies
- ▶ Recent advances in our knowledge of foodborne pathogen behaviors in food
- ▶ Strategies to control foodborne pathogens at food processing plant
- ▶ Strategies to control foodborne pathogens at household
- ▶ Decision-making tools for food risk management

Authors can submit their manuscripts through the Manuscript Tracking System at <http://mts.hindawi.com/submit/journals/bmri/microbiology/rasfc/>.

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