



OPEN ACCESS

EDITED AND REVIEWED BY
Delia Grace,
University of Greenwich, United Kingdom

*CORRESPONDENCE

Chyer Kim
✉ ckim@vsu.edu

RECEIVED 12 April 2024

ACCEPTED 15 April 2024

PUBLISHED 08 May 2024

CITATION

Kim C, Ndegwa E and Jung Y (2024) Editorial:
Quality of food products associated with
marketing venues and scales.
Front. Sustain. Food Syst. 8:1416492.
doi: 10.3389/fsufs.2024.1416492

COPYRIGHT

© 2024 Kim, Ndegwa and Jung. This is an
open-access article distributed under the
terms of the [Creative Commons Attribution
License \(CC BY\)](#). The use, distribution or
reproduction in other forums is permitted,
provided the original author(s) and the
copyright owner(s) are credited and that the
original publication in this journal is cited, in
accordance with accepted academic practice.
No use, distribution or reproduction is
permitted which does not comply with these
terms.

Editorial: Quality of food products associated with marketing venues and scales

Chyer Kim^{1*}, Eunice Ndegwa¹ and Yangjin Jung²

¹Agricultural Research Station, Virginia State University, Petersburg, VA, United States, ²Agricultural and Environmental Research Station, West Virginia State University, Institute, WV, United States

KEYWORDS

foodborne pathogens, antimicrobial resistance, food safety inspection, food production, processing scale

Editorial on the Research Topic

Quality of food products associated with marketing venues and scales

The onset of the COVID-19 pandemic has spurred a notable increase in the sale of food products across various platforms, including small local outlets and direct online marketing channels (Bridges and Fowler, 2022; Godrich et al., 2022). While this shift offers convenience, concerns arise regarding the quality and safety of products from less regulated sources. Studies (Kim et al., 2023) have highlighted the potential risks associated with products from small-scale processors, which often lack stringent handling and sanitation practices. Understanding the nuances of food quality and safety across diverse marketing venues is paramount. Whether from corner markets, street vendors, or large supermarkets, variations in handling and manufacturing practices necessitate thorough examination. Yet, this area of research remains relatively unexplored on a global scale despite its significance for consumer health.

In response to these knowledge gaps, this Research Topic aimed to gather assessment data and insights into the unique challenges posed by different types and sizes of food producers and processors. Contributions were sought across various themes, including microbiological safety, process improvements, and educational initiatives for stakeholders. Additionally, emphasis was placed on raising awareness about the judicious use of antimicrobials in both human and agricultural settings, alongside understanding the microbial ecology of foodborne pathogens and antimicrobial resistance patterns.

The collected articles emphasize the critical importance of understanding and addressing food safety risks across various stages of the food supply chain, from production to distribution. This includes the risks posed by microbial contamination, antimicrobial resistance, and unhygienic conditions spanning regional and national markets. These findings underscore the necessity of employing scientifically validated and data-driven approaches, improved sanitation practices, and interventions to enhance the resilience and quality of our food systems while minimizing the risks associated with foodborne pathogens. Moreover, studies shed light on the effectiveness of regulations and consumer supervision in ensuring food safety across diverse supply chains.

These findings serve as a foundation for developing preventive strategies and enhancing food quality and safety standards. The importance of ongoing research and education efforts cannot be overstated, particularly in promoting compliance with food safety guidelines and regulations. Through collaborative initiatives, we can mitigate the risk of foodborne illnesses and safeguard public health globally.

In conclusion, the insights gleaned from these articles offer valuable guidance for policymakers, researchers, and stakeholders alike. By addressing the challenges associated with evolving marketing venues, we can strive toward a safer and more resilient food system for all.

Author contributions

CK: Writing – review & editing, Writing – original draft. EN: Writing – review & editing. YJ: Writing – review & editing.

References

Bridges, E., and Fowler, K. (2022). Grocery Shopping before, during and after the Pandemic: A Qualitative Study. *Fam. Cons. Sci. Res.* 51, 35–50. doi: 10.1111/fcsr.12453

Godrich, S.L., Macau, F., Kent, K., Lo, J., and Devine, A. (2022). Food supply impacts and solutions associated with the COVID-19 pandemic: a regional Australian case study. *Int. J. Environ. Res. Public Health* 19:4116. doi: 10.3390/ijerph19074116

Funding

The author(s) declare that no financial support was received for the research, authorship, and/or publication of this article.

Conflict of interest

The authors declare that the research was conducted in the absence of any commercial or financial relationships that could be construed as a potential conflict of interest.

Publisher's note

All claims expressed in this article are solely those of the authors and do not necessarily represent those of their affiliated organizations, or those of the publisher, the editors and the reviewers. Any product that may be evaluated in this article, or claim that may be made by its manufacturer, is not guaranteed or endorsed by the publisher.

Kim, C., Goodwyn, B., Albukhaytan, S., Nartea, T., Ndegwa, E., and Dhakal, R. (2023). Microbiological survey and antimicrobial resistance of foodborne bacteria in select meat products and ethnic food products procured from food desert retail outlets in Central Virginia, USA. *Pathogens* 12:965. doi: 10.3390/pathogens12070965