

## Special Issue

# Edible Film Based on Polysaccharides, Proteins and Lipids

### Message from the Guest Editors

Edible films, composed of biological macromolecules, such as protein, lipid, polysaccharide and their complex, are of great interest in the food industry and research.

Protein, lipids, and polysaccharides from various resources have been explored to coat food products.

Meanwhile, more and more functions are developed for edible films, such as antioxidant and antimicrobial activity, to extend the shelf-life of food products. PH-responsive films are also developed to indicate quality deterioration via color changes. This specific issue aims to provide a platform for researchers to share their state-of-the-art innovation on the fabrication, evaluation, performance and application of edible films, especially those with improved barrier and mechanical properties, bioactivity, antimicrobial and antioxidant property.

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### Guest Editors

Dr. Xiao Feng

Dr. Chengcheng Gao

Dr. Liang Zhang

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### Deadline for manuscript submissions

closed (31 March 2023)



## Foods

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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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### Editor-in-Chief

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