

Special Issue

Advances in Functional Colloids and Emulsions and Their Application as Active Packaging Materials in Food Preservation

Message from the Guest Editors

Food spoilage is one of the core challenges faced by the global food industry, mainly caused by microbial proliferation, lipid oxidation, moisture migration, and flavor loss. According to the 2023 data statistics of the United Nations Food and Agriculture Organization (FAO), approximately one-third (around 1.3 billion tons) of the world's food is wasted annually due to spoilage.

Traditional food packaging materials (such as petroleum-based materials like polyethylene and polypropylene) can only provide physical protection (e.g., blocking moisture and oxygen) and cannot actively inhibit the spoilage process. Furthermore, while traditional chemical preservatives (e.g., nitrites, potassium sorbate) can extend shelf life, they pose residue risks and raise consumer concerns about "naturalness".

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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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