Special Issue

Application of Biopolymer-Based Food Packaging Films to Extend Shelf Life of Perishable Products

Message from the Guest Editors

In people's daily diets, fresh fruits, vegetables, poultry, seafood and cheese are perishable. Food packaging films can extend the shelf life of perishable products. In recent years, the non-degradable nature of petroleum-based plastic food packaging film has caused some serious environmental problems. In addition, many studies have focused on the entry of microplastic particles in food into human tissues caused by plastic food packaging, which may cause adverse health effects. The design and development of biopolymer-based food packaging materials represent a current imperative for the food industry. Sustainable biopolymer molecules with good film-forming properties are being used to develop food packaging materials and have shown promising food preservative results. Thus, the aim of this Special Issue is to provide readers with an extensive overview of the recent developments and advancements in biopolymer-based food packaging films in extending the shelf life of perishable products. Therefore, we cordially invite authors to contribute original research articles and reviews.

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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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