

Special Issue

Biopolymers-Based Materials: Potential Use as Antimicrobial Active Packaging for Food Applications

Message from the Guest Editors

This Special Issue invites authors to contribute research on the innovative use of biopolymer-based materials in antimicrobial active packaging for food applications. By loading biopolymers such as chitosan, starch, or polylactic acid with bioactive compounds or probiotics with antimicrobial properties, these materials offer a sustainable and effective solution to prevent microbial contamination in food. The incorporation of natural antimicrobial agents like essential oils, plant extracts, or probiotics not only enhances the safety and shelf life of food products but also aligns with growing environmental concerns due to the biodegradability of the materials. We welcome studies that explore the development, properties, and applications of these antimicrobial biopolymer systems, as well as challenges related to material formulation, scalability, and regulatory compliance. This Issue aims to highlight cutting-edge advancements in food packaging technologies and their potential to revolutionize the industry through sustainable, antimicrobial solutions.

Guest Editors

Dr. Yongkai Yuan

1. College of Food Science and Engineering, Qingdao Agricultural University, Qingdao, China
2. Qingdao Special Food Research Institute, Qingdao, China

Dr. Shuo Qi

State Key Laboratory of Food Science and Resources, College of Light Industry and Food Engineering, Nanjing Forestry University, Nanjing 210037, China

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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