

Special Issue

Application of Green Antibacterial Packaging Materials in Food Industry

Message from the Guest Editor

During the various stages of food processing, contamination with spoilage and pathogenic microorganisms may occur, resulting from contact with a contaminated surface, as well as from the lack of ideal hygienic-sanitary standards when handling food. In this context, developing forms of preservation that are efficient and economical is a great challenge for the food industry. The development of green antibacterial packaging materials can be a very interesting alternative. Several green antibacterials can be evaluated, such as bacteriocins, essential oils and their constituents, and chitosan, among others. In addition, the way in which these antibacterials are incorporated into packaging can vary, from the direct application of the free antimicrobial (in solution) to nanoencapsulation.

Green antibacterial packaging material is supposed to provide improved biocompatibility, biodegradability, physical performance and barrier properties and eco-friendly and antimicrobial nature. We are pleased to invite you to submit your original research articles or reviews to this Special Issue.

Guest Editor

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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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