Special Issue

Innovative Research on Food Hydrocolloids Applied for Packaging

Message from the Guest Editors

In recent decades, packaging films prepared from food hydrocolloids, like polysaccharides, proteins, or lipids, have received great interest. The film-forming properties of food hydrocolloids such as gelatin, whey protein, starch, chitosan, carrageenan, and galactomannans have long been recognized. Although food hydrocolloids have been shown to be a promising alternative to petroleum-based packaging films, their properties still need some improvement before their application in food systems.

In this Special Issue of Foods, we encourage the submission of research, short communications, or review articles providing state-of-the-art knowledge on hydrocolloid-based edible films, composite films, active packaging, and intelligent packaging. Articles representing results of the characterization of innovative food hydrocolloids that have potential as food packaging, water-proof packaging film, and food packaging preparation machinery are also welcome. Moreover, work on the shelf life of packaged food products, storage physicochemical stability during shelf life, and sensory changes during food storage will be well received.

Guest Editors

Dr. Fei Liu

Dr. Bao Zhang

Dr. Long Chen

Deadline for manuscript submissions

closed (20 August 2022)



Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/94772

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

mdpi.com/journal/ foods





Foods

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



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 Lafavette. IN 47907. USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

