

Special Issue

Emerging Antimicrobial Technology Applied in Food Packaging

Message from the Guest Editors

Novel technologies are the foundation of any innovative industry. Consumer trends are constantly changing as people look for fresh and natural products; as a result, new food packaging materials and processing methods are being developed, such as nanomaterials, natural extracts, and non-thermal processing methods, which are capable of retaining and obtaining these features. Specifically, metallic nanoparticles such as silver, copper, and zinc; natural extracts such as essential oils, plant extracts, nisin, and lysozyme; and non-thermal processing methods such as gamma irradiation, X-ray, cold plasma, ozonation, ultrasound, ultra-high pressure, and pulsed electric field have been deployed due to their multiple impacts on food spoilage and pathogenic microorganisms and their ability to inactivate enzymes. This Special Issue is designed to help researchers from food technology, microbiology, materials science, nanoscience, and polymer science who are involved in developing antimicrobial technologies for food industry applications, in particular, food packaging and the preservation of food products.

Guest Editors

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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

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