Special Issue

New Antimicrobial and Functional Packaging Materials for Food Products and Beverages

Message from the Guest Editors

New antimicrobial and functional packaging materials for foods and drinks are in greater demand due to growing environmental concerns. In order to increase safety and assure a longer shelf life for food goods, active and functional packaging is now a viable food preservation approach. Food quality and safety, which are the two main issues, are greatly influenced by the ingredients and packaging materials utilized. It is thought that a fundamental mix of active and intelligent packaging may maintain product quality, increase shelf life, and allow one to look out for signs of degradation. Innovative packaging, such as active packaging, is increasing rapidly in the food industry, especially for applying antimicrobials to delivery systems. The aim of this Special Issue is to present recent advancements in food packaging innovation and the newest functional packaging materials for food products and beverages.

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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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