

## Special Issue

# Recent Research on Antibacterial, Preservative and Degradable Properties of Food Coatings and Films

### Message from the Guest Editors

Designing and preparing degradable coatings or films with excellent antibacterial or preservative properties is one of the most important measures to tackle the food security and environmental sustainability issues that are present globally. Recent advances refer to the development of new natural antibacterial ingredients, green modification technology and innovative structure design of composite films to enhance the performance of films or coatings that are currently under study. In addition, the embedding technology of antibacterial ingredients or design of intelligent responsive antibacterial films or coatings to achieve the efficient, stable and intelligent release of active antibacterial ingredients has also contributed to the preservation of meat, flour products, fruits and vegetables, shelf-life extension and protection of food quality and sensory properties during storage.

### Guest Editors

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### Deadline for manuscript submissions

closed (3 July 2024)



## Foods

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### 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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### Editor-in-Chief

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