Special Issue

Preparation, Characterization and Application of Antimicrobial Films for Foods

Message from the Guest Editor

The development of antimicrobial films has emerged as a pivotal innovation in food packaging, aiming to enhance food safety and extend shelf life by inhibiting the growth of spoilage and pathogenic microorganisms. The selection of appropriate biopolymers, incorporation methods, and antimicrobial agents is crucial to ensure the films' effectiveness and compliance with food safety standards. Topics of interest for this Special Issue include, but are not limited to, the following:

- **Innovative methods for incorporating natural and synthetic antimicrobial agents into packaging films;**
- **Characterization of the physicochemical and mechanical properties of antimicrobial films;**
- **Evaluation of antimicrobial efficacy against foodborne pathogens and spoilage organisms;**
- **Application studies assessing the impact of antimicrobial films on the quality and shelf life of various food products.**

We also encourage submissions that explore novel materials, including biomimetic antimicrobial packaging inspired by natural defenses, and smart packaging systems equipped with indicators for the real-time detection of microbial contamination.

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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