

## Special Issue

# Composite Edible Films and Coatings from Food-Grade Biopolymers

### Message from the Guest Editors

Packaging can play an important role in increasing shelf life and food safety, as well as reducing food waste. Edible films and coatings can act passively as a physical barrier, restricting water loss and controlling the gases present in the atmosphere, thus modulating the fruit ripening process, for example. They can also function actively by scavenging molecules or releasing compounds with biological activity, reducing microbial growth and the oxidative rancidity of packaged foods. Different active materials, such as plant extracts and essential oils, have been studied as carriers of activity in edible films and coatings. As such, it is necessary to know how the release and action of active molecules occurs. Especially when applied as a coating, the biopolymers and all additives present in the film formulation will be ingested together with the food, so the entire film composition must be safe for ingestion. Thus, many food-grade biopolymers have been studied—such as starch, gelatin and chitosan, among others—for the production of these materials.

### Guest Editors

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Dr. Gracielle Johann

Dr. Marianne A. Shirai

### Deadline for manuscript submissions

15 December 2025



## Foods

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### Message from the Editor-in-Chief

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