Special Issue

Edible Coatings for Fruits and Vegetables

Message from the Guest Editors

Edible coatings are made from natural, biodegradable materials that can be safely consumed. These substances include a variety of proteins, polysaccharides, lipids, and composite materials, each offering unique protective properties to the produce they envelop. However, the benefits of edible coatings go beyond just prolonging shelf life. They play a crucial role in reducing the dependence on synthetic packaging materials, particularly plastics. They also offer potential cost savings for producers and consumers, as the extended shelf life reduces food waste and loss. This special topic aims to delve deeper into the scientific principles behind edible coatings, exploring their composition, the various types of coatings available, their application methods, and their effectiveness. It also examines this technology's environmental and economic implications and how it fits into the broader context of global food sustainability efforts. As we explore the potential of edible coatings, we stand on the brink of a paradigm shift in how we preserve, transport, and consume our fruits and vegetables, paving the way for a more sustainable and efficient food system.

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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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