

Special Issue

Active and Eco-Friendly Antimicrobial Packaging Systems for Food Safety

Message from the Guest Editors

Food-borne diseases still represent a widespread health and economic problem. Interventions in food production, processing, and storage can help prevent food from becoming contaminated with bacteria. In this context, the development of emerging technologies, such as active and intelligent, eco-friendly, and efficient antimicrobial packaging has been accelerated significantly to extend the shelf life of foods. The latest research on antimicrobial active packaging materials has focused on combinations of substrates based on renewable and biodegradable polysaccharides augmented by natural antimicrobial agents (essential oils, plant extracts, chitosan, proteins, bacteriocins, and probiotics). The rapid identification of pathogenic and deteriorating bacteria on surfaces and materials used for food production becomes even more fundamental as a preventive strategy to accompany active antimicrobial packaging. These detection systems must be easy to use, portable, and economical. This Special Issue welcomes original research and reviews covering, but not limited to, the use of active packaging and new techniques for controlling and improving the microbiological quality of foods.

Guest Editors

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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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