

Special Issue

Recent Trends in the Application of Sustainable Edible Coatings to Active Food Packaging

Message from the Guest Editor

The production of fresh and minimally processed foods has increased exponentially because of the current increase in consumer demand for natural foods. However, each year, an estimated 1.3 billion tons—worth around \$1 trillion—ends up rotting in the bins of consumers and retailers, or spoiling due to poor transportation and harvesting practices. As a result, the food industry has been exploring innovative materials and technologies to improve fresh and minimally processed food products' market impact and reduce food waste. Edible coatings based on different natural materials, such as proteins, lipids, polysaccharides, or combinations of these, offer freshness, quality, and food safety, being an environmentally friendly technology. For the present Special Issue, entitled "Recent Trends in the Application of Sustainable Edible Coatings to Food Packaging", we invite both original research and review articles related to the current state-of-the-art in edible active matrices with an emphasis on recent trends in reducing food wastes and novel processing technologies.

Guest Editor

Prof. Dr. Arantazu Valdés García

Analytical Chemistry, Nutrition & Food Sciences Department, University of Alicante, P.O. Box 99, 03080 Alicante, Spain

Deadline for manuscript submissions

closed (30 November 2020)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/41497

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).