

Special Issue

Innovations in Edible Films and Coatings

Message from the Guest Editors

Edible films and coatings are formed from edible biopolymers and food-grade additives, which enable sustainable packaging solutions or protective layers on food surfaces. Biopolymers are able to form coherent films and coatings. Plasticizers and/or other additives are used with the biopolymers to modify the functional properties of the edible films and coatings and to prevent food quality changes. Several film-forming mechanisms, such as covalent bonds, electrostatic, hydrophobic, and ionic interactions, play an important role for the final properties of edible films and coatings. To control the processing conditions is important as they can alter kinetics and reaction mechanisms. A better understanding of the recipe-process-molecular interaction relationships will help to further optimize edible films and coatings and to tailor their properties towards specific applications. This Special Issue is to build a platform to discuss the most recent state-of-the-art research, current applications and progress in the field of edible films and coatings.

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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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