

Topical Collection

Edible Films and Coatings for Food Preservation

Message from the Collection Editor

Considering the modern nutritional science and health tendency of modern food technology, as well as today's busy lifestyle, the use of edible films and coatings as food materials seems to be an important topic to consider, in order to improve food preservation and reduce the use of chemical preservatives. Moreover, as food items are extremely vulnerable to contamination, the production of materials to detect food spoilage is also vitally important to the daily busy lifestyle. Although there have been developments in environmentally friendly processes and the engineering of functional materials from biodegradable and naturally abundant resources, the pressure supported by the biodiversity of the planet is expected to be partially released. In some cases, they can be obtained from by-products. In the field of food packaging and coating, alternative bio-based plastics have been thoroughly researched, due to their biodegradability, biocompatibility, and the abundance of biomass resources. This biodegradable nature also affords other advantages, such as a reduction in environmental pollution.

Collection Editor

Dr. Hiléia Karla Silva Souza

IPC—Institute for Polymers and Composites, University of Minho—
Campus de Azurem, 4800-058 Guimarães, Portugal



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

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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.

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

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