

Special Issue

Food to Save Food: Exploiting Food Wastes and Byproducts to Fabricate Food Packaging

Message from the Guest Editors

The growing population of our planet needs more productive farming systems. In this sense, a high increase of wastes and byproducts is expected during pre- and postharvesting agriculture activities and food processing. In fact, the current volume of non-edible plant residues from crops (mainly cereals, starchy roots, fruits, and other vegetables) is ca. 250 million tons per year. Most of them are generally disposed in landfills or, depending on the national legislation, directly burned. However, such wastes and byproducts are rich in biopolymers (e.g., polysaccharides, proteins, lignin, suberin, cutin) and bioactive molecules (for instance, polyphenols) that can be potentially exploited, after the adequate treatment, for different uses. In the context of a circular bioeconomy, they can be employed for the fabrication of food packaging materials as a sustainable alternative to non-biodegradable petroleum-based plastics. In this Special Issue, we aim to publish original works and reviews about processes and technologies for the fabrication of food packaging materials from food wastes and byproducts.

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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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