

Special Issue

Edible Films and Coatings from Fruits or Vegetables

Message from the Guest Editor

Edible films and coatings are characterized as thin layers of edible materials that can be applied to food products and play various important roles, such as in protecting the product from mechanical damage or physical, chemical, and microbiological activities. Although edible films and coatings are not expected to completely replace conventional packaging materials, they can be used to extend food stability by reducing the exchange of moisture, gasses, lipid, and volatiles between a food and its surrounding environment. Typically, they can be produced from biopolymers (proteins, polysaccharides, and/or lipids); however, novel materials are still being evaluated, especially byproducts and residues, and should conform to achieving sustainability in food production. Edible films and coatings based on fruits and vegetables may be produced from a single macromolecule type, blends, or even composites (single or multilayers). They can be prepared from purees, pomaces, or extracts and show different functions, facilitating their application as protective coatings, thin films, active bags, wraps, leathers, or papers.

Guest Editor

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