Journal of Food Quality

Special Issue on

Edible Films and Coatings as Packaging Structure for Improving Food Quality and Safety

CALL FOR PAPERS

The last decades have brought a growing interest in developing new preservation techniques based on biodegradable packaging materials, which represent an interesting alternative to conventional plastic materials. In this context, edible films and coatings produced using biopolymers (proteins and polysaccharides), natural lipids, and waxes seem to be an alternative source for the development of new packaging materials. Up to now, numerous studies have shown that they have applications in extending product shelf-life while maintaining their nutritional and sensory qualities.

Edible films and coatings improve food quality and safety by providing a protective barrier against physical and mechanical damage, as well as by creating a controlled atmosphere and acting as a semipermeable barrier for gases, vapor, and water. In addition, edible films and coating can be used as carriers of different functional ingredients such as nutraceuticals, antioxidants, antimicrobials, flavoring, and coloring agents.

It seems that in the near future edible films and coatings will be regarded as a substitute for traditional forms of packaging. That is why research into their commercial application in the food packaging industry is needed.

This special issue aims to collect original research as well as reviews of recent developments in the field of edible packaging.

Potential topics include but are not limited to the following:

- Structure and function of edible films and coatings
- Mechanical and permeability properties of edible films and coatings for food applications
- Functional ingredients (e.g., antimicrobials, antioxidants, and nutraceuticals) incorporated into edible films and coatings
- Nanosystems in edible packaging
- Potential applications of edible packaging in the food industry
- Regulation aspects and global market of edible packaging for food industry applications

Authors can submit their manuscripts through the Manuscript Tracking System at https://mts.hindawi.com/submit/journals/jfq/rdef/.

Papers are published upon acceptance, regardless of the Special Issue publication date.

Lead Guest Editor
Karolina Kraśniewska, Warsaw University of Life Sciences, Warsaw, Poland
karolina_krasniewska@sggw.pl

Guest Editors
Małgorzata Gniewosz, Warsaw University of Life Sciences, Warsaw, Poland
malgorzata_gniewosz@sggw.pl

Sabina Galus, Warsaw University of Life Sciences, Warsaw, Poland
sabina_galus@sggw.pl

E. Aytunga Arik Kibar, TÜBİTAK MRC Food Institute, Kocaeli, Turkey
aytunga.kibar@tubitak.gov.tr

Submission Deadline
Friday, 3 May 2019

Publication Date
September 2019