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Edible Film Based on Polysaccharides, Proteins and Lipids

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Message from the Guest Editors

Dear Colleagues,

Edible films, composed of biological macromolecules, such as protein, lipid, polysaccharide and their complex, are of great interest in the food industry and research. Protein, lipids, and polysaccharides from various resources have been explored to coat food products. Meanwhile, more and more functions are developed for edible films, such as antioxidant and antimicrobial activity, to extend the shelf-life of food products. PH-responsive films are also developed to indicate quality deterioration via color changes. This specific issue aims to provide a platform for researchers to share their state-of-the-art innovation on the fabrication, evaluation, performance and application of edible films, especially those with improved barrier and mechanical properties, bioactivity, antimicrobial and antioxidant property.

Dr. Xiao Feng Dr. Chengcheng Gao Dr. Liang Zhang Guest Editors







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Message from the Editor-in-Chief

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