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# **Emerging Antimicrobial Technology Applied in Food Packaging**

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## **Message from the Guest Editors**

Novel technologies are the foundation of any innovative industry. Consumer trends are constantly changing as people look for fresh and natural products; as a result, new food packaging materials and processing methods are being developed, such as nanomaterials, natural extracts, and non-thermal processing methods, which are capable of retaining and obtaining these features. Specifically, metallic nanoparticles such as silver, copper, and zinc; natural extracts such as essential oils, plant extracts, nisin. and lysozyme; and non-thermal processing methods such as gamma irradiation, X-ray, cold plasma, ozonation, ultrasound, ultra-high pressure, and pulsed electric field have been deployed due to their multiple impacts on food spoilage and pathogenic microorganisms and their ability to inactivate enzymes. This Special Issue is designed to help researchers from food technology, microbiology, materials science, nanoscience, and polymer science who are involved in developing antimicrobial technologies for food industry applications, in particular, food packaging and the preservation of food products.







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# Message from the Editor-in-Chief

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