



## Edible Films and Coatings from Fruits or Vegetables

Guest Editor:

### Dr. Sabina Galus

Department of Food Engineering  
and Process Management,  
Warsaw University of Life  
Sciences, Warsaw, Poland

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### Message from the Guest Editor

Dear Colleagues,

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.

Dr. Sabina Galus

*Guest Editor*





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Institute of Pharmaceutical  
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University of Münster,  
Corrensstrasse 48, D-48149  
Münster, Germany

## Message from the Editor-in-Chief

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*Molecules* Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

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