

## EDIBLE FILMS AND COATINGS: FUNDAMENTALS AND APPLICATIONS%0A

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Edible Films and Coatings: Fundamentals and Applications ...

Edible Films and Coatings: Fundamentals and Applications discusses the newest generation of edible films and coatings that are being especially designed to allow the incorporation and/or controlled release of specific additives by means of nanoencapsulation, layer-by-layer assembly, and other promising technologies. Covering the latest novelties in research conducted in the field of edible

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Coatings | Special Issue : Edible Films and Coatings ...

Many strategies were used to improve the properties of edible films and coatings, among the proposed there is the blending of different type of proteins or the blending of proteins and polysaccharides, the chemical modification of natural proteins or polysaccharides, the chemical or enzymatic reticulation between the polymer chains, and the addition of plasticizers to improve the plasticity or

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**Edible Films and Coatings: Fundamentals and Applications ...**

This book covers the latest novelties in research conducted in the field of edible packaging, dealing with both coatings and films. It considers packaging that is strictly edible and packaging that is placed in close contact with food. The aim, in the first case, is innovation in order to diversify and have fun with food, and also to provide functional compounds for the organism. The objective

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In particular, the topics of interest include, but are not limited to: New proteins and or polysaccharides with film forming properties; Protein based films, polysaccharides based films

**Chapter 1 Edible Films and Coatings: Why, What, and How?**

**1.3 Effect of Edible Films and Coatings or the Lack**

Thereof Today, the most widely used commercial method for long-range protection is interim storage at low temperature (4-80C), especially for lightly-processed food.

**Alginate-Based Edible Films and Coatings for Food ...**

The summarized information presented in this article will enable researchers to thoroughly understand the fundamentals of the coating process and to develop alginate-based edible films and coatings more readily.

**Edible Films and Coatings: Why, What, and How? |**

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Abstract. Edible films and coatings, such as wax on various fruits, have been used for centuries to prevent loss

of moisture and to create a shiny fruit surface for aesthetic purposes.

### Edible Films and Coatings: Fundamentals and Applications ...

Biopolymeric matrices, Traditional and alternative sources for biopolymeric film and coating matrices , III. Strategies to optimize coating and film functionality, IV.

Encapsulation and controlled release in films and coatings, V. Applications of films and coatings in foodstuffs, VI. Coatings and films: drawbacks and challenges.