The deterioration of food during storage could be retarded or prolonged using general packaging, and films from the outside environmental air contamination by microorganisms. Degradable plastic films are extensively used over the world. The destruction of the environment is considered to be one of the key problems of global warming. To reduce the problem, edible films/materials are being applied as packaging and are partly substitute to plastic films.

In addition, edible or biodegradable films obtain advantages as mass transfer barriers for moisture, oxygen, and gaseous compounds, which cover the atmosphere. Edible films can be made from different types or sources of biomaterials such as starch, cellulose, fish skin gelatin, and casein. Edible films are characterized by good mechanical, thermal, and gas barrier properties, as well as high nutritional value. In recent years, various kinds of protein have been used in food films by researchers to develop edible films that provide desirable mechanical, gas barrier, and protective properties.