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Controllers; 2.3.3 Other Smart Technologies for Fresh Produce; 2.4 Dairy Products; 2.4.1 Reducing Lactose and Cholesterol Content: Enzymatically Active Packages; 2.4.2 Oxygen Scavenging Films for Yoghurt; 2.4.3 Other Smart Technologies for Dairy Products  
2.5 Fish and Seafood  
2.5.1 Removing Malodorous Compounds: Aldehyde or Aroma Scavengers; 2.5.2 Humidity Absorbers; 2.5.3 Other Smart Technologies for Fish Products; 2.6 Outlook and Future Developments; Acknowledgement; References; 3 Smart Packaging of Meat and Poultry Products; 3.1 Introduction; 3.2 Oxygen Scavengers; 3.3 Carbon Dioxide Scavengers and Emitters; 3.4 Moisture Control; 3.5 Antimicrobial Packaging; 3.6 Sensors; 3.6.1 Gas Sensors; 3.6.2 Fluorescence-based Oxygen Sensors; 3.6.3 Biosensors; 3.7 Indicators; 3.7.1 Integrity Indicators; 3.7.2 Freshness Indicators 3.7.3 Time-Temperature Indicators  
3.8 Radio Frequency Identification; 3.9 Potential Future Applications for Smart Packaging with Meat Products; References; 4 Application of Time-Temperature Integrators for Monitoring and Management of Perishable Product Quality in the Cold Chain; 4.1 Introduction; 4.2 Time-Temperature Integrators; 4.3 Cold Chain Management; Acknowledgement; References; 5 Smart Packaging Technologies for Fish and Seafood Products; 5.1 Introduction; 5.2 What are the Parameters of Fish Quality?; 5.3 Mechanisms of Fish Spoilage; 5.4 On-pack Quality Indicators 5.5 Time-Temperature Integrators  
5.6 Food Quality Indicators; 5.7 Overview: TTI versus FQI; 5.8 Modified Atmosphere Packaging (MAP); 5.9 Conclusion; Acknowledgement; References; 6 Antimicrobial Packaging for Food; 6.1 Background of Antimicrobial Packaging Systems for Food; 6.2 Governmental Encouragement; 6.3 Demand for Antimicrobial and Disinfectant Chemicals in the US Market; 6.4 History of Antimicrobial Packaging in Industry; 6.5 Antimicrobial Agents in Use for Commercialization; 6.6 Mechanism of Antimicrobial Packaging Systems  
6.6.1 Incorporation of Antimicrobial Agents into the Polymer Matrix  
102

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## Sommario/riassunto

Smart Packaging Technologies for Fast Moving Consumer Goods approaches the subject of smart packaging from an innovative, thematic perspective: Part 1 looks at smart packaging technologies for food quality and safety Part 2 addresses smart packaging issues for the supply chain Part 3 focuses on smart packaging for brand protection and enhancement Part 4 centres on smart packaging for user convenience. Each chapter starts with a definition of the technology, and proceeds with an analysis of its workings and components before concluding with snapshots of potential ap

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