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Nota di contenuto	Part 1: Overview and future perspectives of active food packaging -- Chapter 1. The evolution of Food Packaging, the Active Food packaging concept and its current and future trends -- Part 2. Releasing systems in active food packaging -- Chapter 2. Emitters of antimicrobials -- Chapter 3. Emitters of antioxidants (with special focus in natural antioxidants) -- Chapter 4. Emitters of essential oils -- Chapter 5. Emitters of Flavours, Colorants, other Food ingredients -- Chapter 6. Temperature control emitters -- Part 3: Preparation and effectiveness of releasing systems in active food packaging -- Chapter 7. Different approaches for the inclusion of bioactive compounds in packaging systems -- Chapter 8. Impact of included bioactive compounds in barrier and mechanical properties of active packaging -- Chapter 9. Effectiveness and release studies of bioactive releasing systems -- Chapter 10. Preparation of Edible active coating systems for food purposes -- Part 4. Application of releasing active packaging in different food categories -- Chapter 11. Meat products -- Chapter 12. Dairy products -- Chapter 13. Beverages -- Chapter 14. Cereals and cereal based products -- Chapter 15. Fruits and vegetables -- Chapter 16. Oils and fats.

Sommario/riassunto	Valuable progress has been made in food packaging over the past two decades, reflecting advancements in process efficiency, improved safety and quality throughout the supply chain, and the need to reduce product loss and environmental impact. A new generation of food packaging systems, including active and intelligent packaging, is emerging, based on technological breakthroughs that offer the possibility of extending shelf-life, reducing food loss, and monitoring changes in the food product. Releasing Systems in Active Food Packaging closely examines such a technological breakthrough, active releasing systems, which add compounds such as antimicrobials, antioxidants, flavors, colorants, and other ingredients to packaged food products. Chapters detail examples of recent innovations in active releasing systems, and the authors systematically address their application to different food groups. Such an in-depth approach makes this a useful reference researchers, health professionals, and food and packaging industry professionals interesting in innovative food packaging technologies.