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Sommario/riassunto	A number of novel thermal and nonthermal processing methods are in active research and development in industry, academic and government laboratories. A key step that needs to be addressed is how to best package commodities processed by high pressure, pulsed electric fields, UV, irradiation, microwave or radio frequency heating, bioactive coating/packaging, or the treatment with probiotics to best preserve

the benefits of improved product quality imparted by these emerging preservation technologies. Packaging for Nonthermal Processing of Food reviews typical nontherma

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