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Collana	Contemporary food engineering
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Altri autori (Persone)	ArvanitoyannisIoannis
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Nota di contenuto	Front Cover; Contents; Series Preface; Series Editor; Preface; Editor; Contributors; Chapter 1 - Principles of MAP and Definitions of MAP, CA, and AP; Chapter 2 - Materials (Films), Gases, and Machinery (Techniques) for MAP; Chapter 3 - Safety and Quality Control of Modified Atmosphere Packaging Products; Chapter 4 - Fish and Seafood; Chapter 5 - Fresh and Processed Meat and Meat Products; Chapter 6 - Poultry; Chapter 7 - Milk and Dairy Products; Chapter 8 - Cereals; Chapter 9 - Minimally Processed Vegetables; Chapter 10 - Fruits; Chapter 11 - Bakery Products; Chapter 12 - Ready-to-Eat Foods Chapter 13 - Miscellaneous Foods (Coffee, Tea, Beer, Snacks)Chapter 14 - Active and Intelligent Packaging; Chapter 15 - Adaptations of Food Packaging Trends via Nanotechnology; Chapter 16 - Bioactive Packaging Technologies with Chitosan as a Natural Preservative Agent for Extended Shelf-Life Food Products; Chapter 17 - Sensory Analysis and Consumer Search of MAP Acceptability; Chapter 18 - EU, U.S., and Canadian Legislation Related to Packaging Coming in Contact with Foods; Chapter 19 - Conclusions and New Trends; Back Cover

While other packaging books focus on individual types of packaging, this volume takes an applied engineering approach by matching packaging types to specific food types. The material provides unique insight into Modified/Controlled Atmosphere Packaging/Storage (MAP/CAS) and Active Packaging (AP). Depending on the kind of food, packaging material and the corresponding technique employed can both vary considerably. In appreciation of consumer focus on shelf life and safety, the book addresses a range of aseptic, smart, and modified atmosphere packaging. With the increased expense of active packaging, this resource will help product developers make cost-effective decisions early in product development--

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