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Autore	Mukherjee Avik
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Nota di contenuto	Cover -- Title Page -- Copyright Page -- Dedication Page -- Contents -- About the Editors -- List of Contributors -- Preface -- Acknowledgments -- Chapter 1 Introduction to Active Food Packaging System -- 1.1 Introduction -- 1.2 Types of Active Food Packaging -- 1.2.1 Active Scavenging/Absorbing System -- 1.2.1.1 Ethylene Scavenger -- 1.2.1.2 Oxygen Scavenger -- 1.2.1.3 Moisture Absorber -- 1.2.1.4 Ultraviolet (UV) Light Absorbers -- 1.2.1.5 Flavor Absorbers -- 1.2.2 Active Releasing or Emitting Systems -- 1.2.2.1 Carbon Dioxide Emitter -- 1.2.2.2 Antimicrobial Agent Emitter/Antimicrobial Packaging -- 1.2.2.3 Antioxidant Emitters -- 1.2.2.4 Ethanol Emitters -- 1.2.2.5 Sulfur Dioxide Emitters -- 1.2.2.6 Flavor Releasers -- 1.3 Forms of Active Packaging Systems -- 1.3.1 Sachets -- 1.3.2 Polymeric Films -- 1.3.3 Other Forms -- 1.4 Active Packaging and Food

Distribution -- 1.5 Regulatory and Market Status -- 1.6 Conclusion and Future Perspective -- References -- Chapter 2 Additives in Active Food Packaging Systems -- 2.1 Introduction -- 2.2 Techniques to Incorporate Active Agents Into Packaging Systems -- 2.2.1 Solution Casting -- 2.2.2 Coating and Spraying -- 2.2.3 Melt Blending -- 2.3 Metal Oxide Nanoparticles (NPs) Used in Food Packaging -- 2.3.1 Zinc Oxide -- 2.3.2 Titanium Dioxide -- 2.3.3 Silicon Dioxide -- 2.4 Active Agents Derived from Organic Sources -- 2.4.1 Polyphenols -- 2.4.2 Phenolic Acids -- 2.4.3 Flavonoids -- 2.4.4 Tannins -- 2.4.5 Polyphenolic Amides -- 2.4.6 Other Polyphenols -- 2.4.6.1 Curcumin -- 2.4.6.2 Resveratrol -- 2.5 Antimicrobial Peptides -- 2.5.1 Nisin -- 2.5.2 Pediocin -- 2.6 Essential Oils -- 2.6.1 Essential Oil Components -- 2.6.1.1 Cinnamaldehyde -- 2.6.1.2 Eugenol -- 2.6.1.3 Carvacrol -- 2.6.1.4 Thymol -- 2.7 Polymer Nanoparticles -- 2.7.1 Chitosan -- 2.7.2 Alginate -- 2.7.3 Gelatin -- 2.8 Ecotoxicology.
2.9 Conclusion -- CRediT Author Contributions -- Conflicts of Interest -- Acknowledgments -- References -- Chapter 3 Antimicrobial Food Packaging Systems -- 3.1 Introduction -- 3.2 Foodborne Pathogens and Their Control -- 3.3 Antimicrobial Active Agents -- 3.3.1 Antimicrobials from Plant Origin -- 3.3.2 Antimicrobials from Animal Origin -- 3.3.2.1 Chitosan -- 3.3.2.2 Defensin -- 3.3.2.3 Lactoferrin -- 3.3.2.4 Lactoperoxidase -- 3.3.2.5 Lysozyme -- 3.3.2.6 Pleurocidin -- 3.3.2.7 Protamine -- 3.3.3 Antimicrobials from Microbial Origin -- 3.3.3.1 Bacteriophages -- 3.3.3.2 Natamycin -- 3.3.3.3 Nisin -- 3.3.3.4 Reuterin -- 3.3.4 Antimicrobials Nanomaterials -- 3.4 Technologies of Incorporation of Antimicrobials in Food Packaging System -- 3.4.1 Ionic or Covalent Bonding Between Antimicrobialand Food Packaging System -- 3.4.2 Antimicrobial Sachets in Packaging System -- 3.4.3 Antimicrobial- Coated Films -- 3.5 Release of Antimicrobials from Food Packaging -- 3.6 Applications of Antimicrobial Active Packaging -- 3.6.1 Fruits and Vegetables -- 3.6.2 Bakery and Other Food Products -- 3.7 Conclusion and Future Perspective -- References -- Chapter 4 Oxygen Scavengers in Active Food Packaging Systems -- 4.1 Introduction -- 4.2 Oxygen Scavengers -- 4.2.1 Metal- Based Scavenging System -- 4.2.2 Bio- Based Scavenging System -- 4.2.3 Enzyme- Based Scavenging System -- 4.2.4 Polymer- Based Scavenging System -- 4.2.5 Microorganism-Based Oxygen Scavenger System -- 4.3 Loading of Oxygen Scavengers in Active Packaging -- 4.3.1 Sachets or Labels -- 4.3.2 Incorporation Techniques -- 4.3.2.1 Coatings -- 4.3.2.2 Blending -- 4.3.2.3 Multilayer Structure -- 4.3.2.4 Immobilization -- 4.4 Applications of Oxygen Scavengers in Active Packaging -- 4.4.1 Fruits and Vegetables -- 4.4.2 Dairy Products -- 4.4.3 Muscle Foods -- 4.4.4 Bakery and Other Food Products.
4.5 Conclusion and Future Perspective -- Acknowledgments -- References -- Chapter 5 Carbon Dioxide (CO2) Scavengers and Emitters in Food Packaging -- 5.1 Introduction -- 5.2 CO2 Scavengers and Emitters -- 5.2.1 CO2 Scavengers -- 5.2.2 CO2 Emitters -- 5.3 Mechanistic Principles of CO2 Scavenger -- 5.3.1 Chemical Absorbers -- 5.3.2 Physical Absorbers -- 5.4 Mechanism of CO2 Emitters -- 5.4.1 CO2 Emitters -- 5.4.2 Active Valves for CO2 Emission or Removal to Environment -- 5.5 Incorporation of CO2 Scavengers and Emitters in Active Food Packaging -- 5.6 CO2 Emitters in Active Food Packaging -- 5.6.1 Antimicrobial Applications -- 5.6.2 Antioxidant Applications -- 5.7 Application of CO2 Scavenging and Emitting Systems in Active Packaging -- 5.7.1 Fruits and Vegetables -- 5.7.2 Dairy Products -- 5.7.3 Muscle Foods -- 5.7.4 Bakery and Other Food Products -- 5.8 Conclusion -- References -- Chapter 6 Ethylene Scavengers for Active

Packaging of Fresh Horticultural Produce -- 6.1 Introduction -- 6.2 BiosynthesisPathway and Effects of Ethylene on Ripeningof Fruits and Vegetables -- 6.2.1 Ethylene Biosynthesis -- 6.2.2 Effects of Ethylene on Ripening -- 6.3 Types of Ethylene Scavengers -- 6.3.1 Potassium and Sodium Permanganate -- 6.3.2 Titanium Oxide -- 6.3.3 Novel Oxidizers -- 6.3.4 Activated Carbon -- 6.3.5 Zeolite -- 6.3.6 Clays -- 6.3.7 Metal-Organic Frameworks -- 6.3.8 Methylcyclopropene -- 6.4 Principles and Mechanisms of Ethylene Scavenging -- 6.5 Advances and Applications of Ethylene- Scavenging Systems -- 6.5.1 Banana -- 6.5.2 Mango -- 6.5.3 Tomato -- 6.5.4 Apple -- 6.5.5 Others -- 6.6 Conclusion and Future Perspective -- References -- Chapter 7 Moisture- Absorbent Food Packaging Systems and the Role of Chitosan -- 7.1 Introduction -- 7.2 Classification of Moisture Absorbents -- 7.2.1 Inorganic Absorbents -- 7.2.2 Organic Absorbents.
7.2.3 Polymeric Absorbents -- 7.3 Mechanisms of Moisture Absorption -- 7.4 Incorporation of Moisture Absorbents in Food Packaging -- 7.5 Moisture- Absorbent- Based Active Food Packaging -- 7.6 Chitosan: A Better Substrate in Food Packaging -- 7.7 Applications of Moisture Absorbents in Food Packaging -- 7.7.1 Fruits and Vegetables -- 7.7.2 Muscle Foods -- 7.7.3 Dry Foods -- 7.7.4 Other Foods -- 7.8 Conclusion and Future Perspective -- References -- Chapter 8 Off-Flavor Absorbents in Active Food Packaging -- 8.1 Introduction -- 8.2 Flavor Absorbents -- 8.2.1 Direct Flavor Absorbents -- 8.2.1.1 Activated Carbon -- 8.2.1.2 Zeolites -- 8.2.1.3 Resins and Polymers -- 8.2.1.4 Enzymes -- 8.2.1.5 Acid Compounds -- 8.2.1.6 Metal -- 8.2.2 Indirect Off- Flavor Absorbent -- 8.2.2.1 Oxygen Absorbers -- 8.2.2.2 Ethylene Scavengers -- 8.2.2.3 Moisture Absorbers -- 8.3 Mechanisms of Off- Flavor Absorbents -- 8.3.1 Adsorption -- 8.3.2 Chemical and Enzymatic Reaction -- 8.3.2.1 Oxidation and Reduction -- 8.3.2.2 Hydrolysis and Enzymatic Reactions -- 8.3.2.3 Hydrophobic and Hydrophilic Interactions -- 8.3.2.4 Electrostatic Interaction -- 8.3.2.5 Chelation -- 8.3.3 Diffusion -- 8.4 Off- Flavor Absorbent- Based Active Food Packaging -- 8.4.1 Sulfide Scavengers -- 8.4.2 Amine Scavengers -- 8.4.3 Aldehyde Scavengers -- 8.5 Applications of Off-Flavor Absorbing System in Food Packaging -- 8.5.1 Fruits and Vegetable Products -- 8.5.2 Meat and Meat Products -- 8.5.3 Milk and Milk Products -- 8.5.4 Fatty Foods -- 8.6 Conclusion and Perspective -- References -- Chapter 9 Biopolymer- Based Nanocomposites for Active Food Packaging -- 9.1 Introduction -- 9.2 Biopolymers -- 9.2.1 Natural Biopolymers -- 9.2.2 Synthetic Biopolymers -- 9.2.3 Biopolymers from Microbial Fermentation -- 9.3 Nanomaterials and Their Functional Properties -- 9.3.1 Antimicrobial Property of Nanomaterials.
9.3.2 Ethylene and Oxygen- Scavenging Property of Nanomaterials -- 9.3.3 Antioxidant Property of Nanomaterials -- 9.3.4 Flavor- Releasing Property of Nanomaterials -- 9.3.5 UV- Blocking Property of Nanomaterials -- 9.4 Biopolymer- Nanocomposites Active Packaging Systems -- 9.4.1 Starch- Based Active Nanocomposite System -- 9.4.2 Cellulose- Based Active Nanocomposite System -- 9.4.3 Chitosan-Based Active Nanocomposite System -- 9.4.4 Gelatin- Based Active Nanocomposite System -- 9.4.5 Casein and Whey Protein- Based Active Nanocomposite System -- 9.4.6 Polylactic Acid- Based Active Nanocomposite System -- 9.4.7 Other Biopolymer- Based Active Nanocomposite System -- 9.5 Application of Nanocomposites in Food Packaging Systems -- 9.5.1 Fruits and Vegetables -- 9.5.2 Dairy Products -- 9.5.3 Muscle Foods -- 9.5.4 Bakery and Other Products -- 9.6 Regulation and Safety Aspects -- 9.7 Conclusion and Perspective -- References -- Chapter 10 Introduction to Intelligent Food Packaging --

10.1 Introduction -- 10.2 Types of Intelligent Packaging -- 10.3 Indicators -- 10.3.1 Time-Temperature Indicators -- 10.3.1.1 Chemical Time and Temperature Indicators -- 10.3.1.2 Physical Time-Temperature Indicator -- 10.3.1.3 Time-Temperature Indication for Biological Systems -- 10.3.2 Freshness Indicators -- 10.3.3 Food Quality Indicators -- 10.3.3.1 Oxygen and Carbon Dioxide -- 10.3.3.2 pH Change -- 10.3.3.3 Humidity -- 10.3.4 Gas and Volatile Indicators -- 10.3.5 pH Indicators -- 10.3.5.1 Meat Products -- 10.3.5.2 Seafood and Fish Products -- 10.3.5.3 Milk and Dairy Products -- 10.3.6 Leak Indicators -- 10.3.6.1 O2 Indicators -- 10.3.6.2 CO2 Indicators -- 10.3.6.3 Indicators of Microbial Growth -- 10.3.7 Thermochromic Ink -- 10.4 Sensors -- 10.4.1 Gas Sensors -- 10.4.2 Humidity Sensors -- 10.5 Radio Frequency Identification -- 10.6 3D Printing and Intelligent Packaging.
10.7 Legal Aspects of Intelligent Packaging.

Sommario/riassunto

This book focuses on the innovative approaches and technological applications in smart food packaging systems. It covers various types of active packaging, including systems that involve ethylene scavengers, oxygen scavengers, moisture absorbers, and ultraviolet light absorbers. The book discusses the incorporation of active agents such as metal oxide nanoparticles and antimicrobial peptides into packaging materials to enhance food preservation. It also explores the regulatory and market status of these technologies. The aim is to provide insights into the development of sustainable packaging solutions that contribute to food safety and quality. The target audience includes researchers, professionals, and students in food science and packaging technology.