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Edible chitosan coatings for fresh and minimally processed foods
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S A Arabi, X Chen and L Shen, Rutgers, The State University of New Jersey, USA and D S Lee, Kyungnam University, South Korea
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Emerging packaging technologies for fresh produce
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Intelligent packaging to enhance food safety and quality
K L Yam, Rutgers University, USA
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P Harrop, IDTechEx, UK
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P Butler, Packaging Materials & Technologies, USA
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S E Duncan and S Hannah, Virginia Polytechnic Institute and State University, USA
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- Improving the light barrier properties of food and beverage packaging materials
- Selecting light-barrier properties of packaging to improve sensory and nutritive quality of foods and beverages
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P Kumar, Frito Lay R&D and J H Han, PepsiCo, Inc, USA

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Safety and regulatory aspects of plastics as food packaging materials
B Raj and R S Matche, Central Food Technological Research Institute, India

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Eco-design of food and beverage packaging
J H Han, PepsiCo, Inc, USA, D S Lee, Kyungnam University, S C Min, Seoul Women’s University and M S Chung, Ewha Womans University, South Korea

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Life cycle assessment (LCA) of food and beverage packaging
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P Butler, Packaging Materials & Technologies, USA

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