

Table of Contents

- Preface p. xi
- 1 Polymers and Food Packaging: A Short Overview Umile Gianfranco Spizzirri and Giuseppe Cirillo and Francesca Iemma p. 1
- 1.1 Introduction p. 1
- 2 Polymers for Food Shelf-Life Extension M. G. Volpe and M. Di Stasia and M. Paolucci and S. Moccia p. 9
- 2.1 Shelf-Life Concept p. 9
- 2.2 Shelf-Life Definitions p. 11
- References p. 6
- 2.2.1 Microbiological Deteriorative Changes p. 13
- 2.2.2 Chemical and Biochemical Deteriorative Changes p. 17
- 2.2.3 Physical Deteriorative Changes p. 20
- 2.2.4 Temperature Related Deteriorative Changes p. 20
- 2.3.1 Sensory Analysis for the Evaluation of Food Shelf Life p. 21
- 2.3.2 Instrumental Methods p. 23
- 2.3.3 Physical Measurements p. 24
- 2.3.4 Chemical Measurements p. 28
- 2.3.5 Microbiological Measurements p. 28
- 2.4 Extending Shelf Life by Means of Food Packaging p. 29
- 2.5 The Role of Packaging p. 32
- 2.6 Innovative Polymers for Food Packaging Applications p. 36
- 2.3 Measuring Shelf Life p. 21
- 2.6.2 Innovative Polyamide-Based Packaging of Fresh Meat p. 42
- 2.6.4 Natural Polysaccharides-Based Gels for Dairy Food Preservation p. 53
- 2.7 Future Trends in Food Packaging p. 60
- References p. 61
- 3 Transfer Phenomena in Food/Packaging System Elmira Arab-Tehrany and Laura Sanchez Gonzalez p. 67
- 3.1 Introduction p. 67
- 2.6.1 Biopolymer-Based Nano composites for Vegetable Packaging Applications p. 39
- 2.6.3 Innovative Packaging for Minimally Processed Fruits p. 47
- 3.2 Food-Packaging Interaction p. 69
- 3.3 Mass Transport Processes p. 70
- 3.3.2 Migrant Partition Coefficient p. 73
- 3.4 Effects of Different Parameters on Partition Coefficient p. 75
- 3.4.1 Temperature and Duration of Contact p. 75
- 3.4.2 Chemical Structure and Mobility of Migrant p. 76
- 3.4.3 Fat Content of Foods and Degrees of Crystallinity p. 76
- 3.5 Model Migrants p. 76
- 3.6 Instrumental Analyses p. 77
- 3.6.1 Gas Chromatography with Flame Ionization Detector p. 78
- 3.6.2 Gas Chromatography-Mass Spectrometry p. 79
- 3.6.3 Gel Permeation Chromatography p. 80
- 3.6.4 High Performance Liquid Chromatography p. 80

- 3.6.5 Liquid-Liquid and Solid-Phase Extractions p. 81
- 3.6.6 Solid-Phase Micro extraction p. 82
- 3.6.7 Sensory Evaluation p. 83
- 3.7 Conclusion p. 83
- References p. 84
- 4 Production, Chemistry and Properties of Biopolymers in Food Science Hima Putkuserry and Rishika Prasad and Katarzyna Gorazda and Ipsita Roy p. 95
- 4.1 Introduction p. 95
- 4.1.1 Examples of Natural Edible Polymers in the Food Industry p. 96
- 4.2 Material Properties of Bioplastics Relevant to Food Packaging p. 98
- 4.2.1 Gas Barrier Properties p. 99
- 4.2.2 Water Vapor Transmittance p. 99
- 4.2.3 Thermal and Mechanical Properties p. 100
- 4.2.4 Compostability p. 100
- 4.3 Materials p. 101
- 4.3.1 Starch p. 101
- 4.3.2 Cellulose p. 107
- 4.3.3 Polylactic Acids (PLAs) p. 110
- 4.3.4 Polyhydroxyalkanoates (PHAs) p. 115
- 4.4 Future Prospects p. 121
- References p. 122
- 5 Modification Strategies of Proteins for Food Packaging Applications Agustin González and Miriam Cristina Strumia and Cecilia Inés Alvarez Igarzabal p. 127
- 5.1 Biopolymers as Packaging Materials p. 128
- 5.2 Protein-Based Materials for Packaging p. 131
- 5.3 SPI as a Base Material for Packaging p. 136
- 5.4 Conclusion p. 140
- References p. 140
- 6 Films Based on Starches Olivia Lopez and Maria Alejandra Garcia and Noemi Zaritzky p. 147
- 6.1 Introduction: General Aspects of Films Based on Native and Modified Starches p. 148
- 6.2 Characterization of Biodegradable Films Obtained by Casting from Different Native Starches and Acetylated Corn Starch p. 151
- 6.2.1 Rheological Behavior of Filmogenic Suspensions p. 152
- 6.2.2 Film Properties p. 155
- 6.2.3 Specific Properties Analyzed in Native and Acetylated Corn Starch Films: Heat Sealing Performance and Analysis of Failure Modes p. 179
- 6.3 Development of Active Starch Films Containing an Antimicrobial Agent (Potassium Sorbate) p. 182
- 6.4 Advances in Starch Films Production Using Non-Casting Methods: Thermocompression and Blown Extrusion p. 184
- 6.4.1 Thermoplastic Corn Starch by Thermocompression p. 186
- 6.4.2 Acetylated and Native Corn Starch Blend Films Produced by Blown Extrusion p. 189
- 6.5 Future Trends p. 196

- References p. 197
- 7 Polysaccharides as Valuable Materials in Food Packaging Alberto Jiménez and María José Fabra and Pau Talens and Amparo Chiralt p. 211
- 7.1 Introduction p. 212
- 7.2 Polysaccharides Used in Biodegradable Food Packaging p. 213
- 7.2.1 Starch p. 214
- 7.2.2 Cellulose and Cellulose Derivatives p. 214
- 7.2.3 Pectin p. 215
- 7.2.4 Alginate p. 215
- 7.2.5 Carrageenan p. 215
- 7.2.6 Chitosan p. 216
- 7.2.7 Exudate Gums p. 216
- 7.2.8 Seed Gums p. 216
- 7.2.9 Microbial Polysaccharides p. 217
- 7.3 Formation and Main Characteristics of Polysaccharide-Based Films p. 218
- 7.4 Physicochemical Properties of Polysaccharide-Based Materials p. 221
- 7.5 Functionalization of Polysaccharide Materials p. 230
- 7.5.1 Blends with Other Hydrocolloids p. 231
- 7.5.2 Addition of Nanomaterials p. 235
- 7.6 Applications of Polysaccharide-Based Materials in Food Packaging p. 237
- References p. 241
- 8 Food Packaging for High Pressure Processing Pablo Juliano and Tobias Richter and Roman Buckow p. 253
- 8.1 High Pressure Processing of Foods p. 254
- 8.2 Commercial HPP Applications and Packaging Formats p. 256
- 8.3 Modified Atmosphere Packaging (MAP) for HPP p. 259
- 8.4 Active Packaging Materials for HPP p. 268
- 8.5 Challenges Encountered after HPP p. 269
- 8.6 Laminate Selection for HPP at Low Temperature p. 270
- 8.7 Laminate Selection for HPP at High Temperature p. 273
- 8.8 Final Remarks p. 276
- References p. 277
- 9 Inorganic-Organic Hybrid Polymers for Food Packaging Sreejarani Kesavan Pillai and Suprakas Sinha Ray p. 281
- 9.1 Introduction p. 282
- 9.2 Classification and Terminology of inorganic-Organic Hybrids p. 284
- 9.2.1 Classification Based on Type of Interaction p. 284
- 9.2.2 Classification Based on Morphological Combination p. 285
- 9.2.3 Polymer Nanocomposites p. 285
- 9.2.4 Terminology p. 286
- 9.3 General Preparation Strategies for Organic-Inorganic Hybrid Polymers p. 287
- 9.3.1 Class I Hybrids p. 287
- 9.3.2 Class II Hybrids p. 288
- 9.3.3 Polymer Nano composites p. 291
- 9.4 Characteristics of Polymer-Based Food Packaging Materials p. 292
- 9.4.1 Permeability Behavior p. 293

- 9.4.2 Mechanical Properties p. 296
- 9.4.3 Other Properties p. 297
- 9.5 Hybrid Polymers in Packaging Applications p. 298
- 9.5.1 Hybrid Inorganic-Organic Polymers p. 299
- 9.5.2 Polymer Nanocomposites p. 302
- 9.6 Current Status and Future Prospects p. 308
- References p. 310
- 10 Antimicrobial Active Polymers in Food Packaging María José Galotto and Abel Guarda and Carolina and López de Discastillo p. 323
- 10.1 Introduction to Food Packaging p. 323
- 10.2 Antimicrobial Agents p. 327
- 10.2.1 Natural Antimicrobial Agents p. 328
- 10.2.2 Chemical Antimicrobial Agents p. 336
- 10.2.3 Probiotics p. 339
- 10.2.4 Polymers Inherently Antimicrobial p. 340
- 10.3 Antimicrobial Construction and Release System p. 341
- 10.3.1 Release System: Indirect Contact p. 342
- 10.3.2 Release Systems: Direct Contact p. 343
- 10.3.3 Non-release Systems p. 345
- 10.4 Conclusions p. 345
- References p. 346
- 11 Recycling of Food Packaging Materials Marek Kozlowski p. 355
- 11.1 Introduction p. 355
- 11.2 European Policy on Packaging Waste and Raw Materials p. 357
- 11.3 Packaging p. 361
- 11.3.1 Packaging Waste p. 361
- 11.3.2 Plastic Packaging p. 362
- 11.3.3 Plastic Packaging Waste p. 365
- 11.4 Recovery Systems p. 367
- 11.4.1 Collection p. 368
- 11.4.2 Sorting p. 369
- 11.4.3 Recycling p. 373
- 11.5 Bioplastics p. 390
- 11.5.1 Biodegradable Polymers p. 391
- 11.5.2 Biobased Polymers p. 393
- 11.6 Polymer Nanocomposites p. 393
- 11.7 Polymer Blends p. 396
- References p. 397
- 12 Food Applications of Active and Intelligent Packaging: Legal Issues and Safety Concerns Donatella Restuccia and Francesco Puoci and Ortensia I. Parisi and Nevio Picci p. 401
- 12.1 Introduction p. 402
- 12.2 AP and IP: Main Characteristics and Applications p. 404
- 12.2.1 Nanotechnology p. 412
- 12.3 Legal Issues p. 414
- 12.3.1 Definitions p. 414

- 12.3.2 Regulation (EC) No 1935/2004 and Regulation (EC) No 450 /2009 p. 416
- 12.3.3 Labeling Requirements p. 419
- 12.3.4 Declaration of Compliance p. 420
- 12.4 Dossier Submission and EFSA Safety Assessment p. 420
- 12.5 Conclusions p. 425
- References p. 426
- Index p. 431
- 3.3.1 Migrant Diffusion p. 72