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**EFFECT OF PROCESSING WITH ALTERNATIVE NON-THERMAL
TECHNOLOGIES AND EDIBLE PACKAGING ON
FOOD SAFETY AND QUALITY²**

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Abstract: *New technologies for food processing and packaging are aimed at creating products for end customers with minimal loss of quality. In this regard, in the field of food science, processes are developed that spare raw materials and food products, with minimal impact on them and causing minor changes in their initial characteristics. They are considered non-traditional and alternative to the treatments used so far in mass food production. The effect of them is only now beginning to be studied in more depth. The results obtained so far show that they have a future.*

To ensure the safety of minimally processed raw materials and food products, as well as to preserve their properties for a longer period, a set of impacts is applied, which are known as technology with the application of more obstacles to spoilage reactions.

The article reviews literature sources that publish information on combined methods of food processing, for the packaging of which edible films or coatings are used. Results from the application of various barriers to specific food products are indicated. Based on the analysis, conclusions are made about the possibilities for practical implementation of the technology with obstacles in the food industry in combination with the use of edible films and coatings.

Keywords: *Edible Packaging, Edible Films, Edible Coatings, Non-thermal Processing,*

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