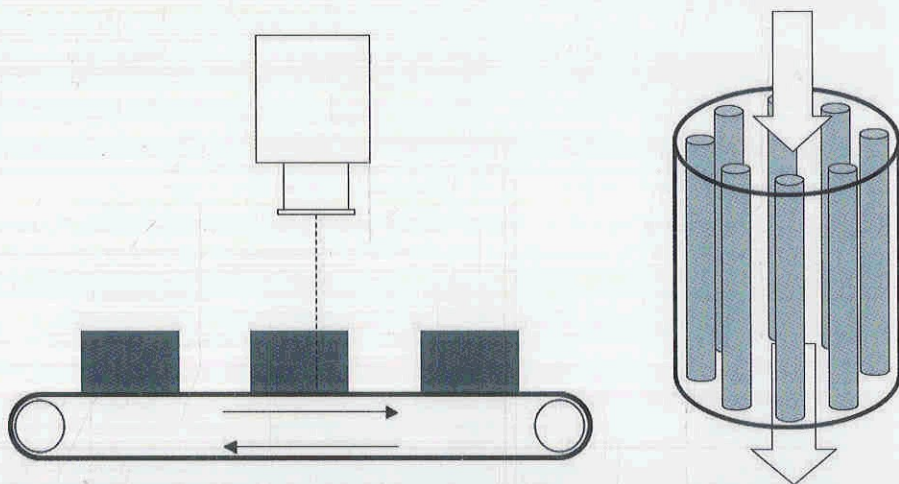


Packaging for Nonthermal Processing of Food



EDITOR
Jung H. Han

 **IFT**
PRESS

 **Blackwell**
Publishing

CONTENTS

Contributors	ix
Preface	xi
Chapter 1. Packaging for Nonthermally Processed Foods <i>Jung H. Han</i>	3
Chapter 2. The Role of Active Packaging in Nonthermal Processing Systems <i>Aaron L. Brody</i>	17
Chapter 3. Edible Coatings Containing Bioactive Antimicrobial Agents <i>Seacheol Min and John M. Krochta</i>	29
Chapter 4. Bio-MAP: Modified-Atmosphere Packaging with Biological Control for Shelf-Life Extension <i>James T. C. Yuan</i>	53
Chapter 5. Packaging for High-Pressure Processing, Irradiation, and Pulsed Electric Field Processing <i>Seacheol Min and Q. Howard Zhang</i>	67
Chapter 6. Packaging for Foods Treated by Ionizing Radiation <i>Vanee Komolprasert</i>	87
Chapter 7. Radio Frequency Identification Systems for Packaged Foods <i>Jung H. Han, Arnold W. Hydamaka, and Yicheng Zong</i>	117

Chapter 8.	Consumer Choice: Responses to New Packaging Technologies	139
	<i>Kevin C. Spencer and Joan C. Junkus</i>	
Chapter 9.	European Standpoint to Active Packaging—Legislation, Authorization, and Compliance Testing	187
	<i>W. D. van Dongen, A. R. de Jong, and M. A. H. Rijk</i>	
Chapter 10.	Packaging for Nonthermal Food Processing: Future	213
	<i>Jung H. Han</i>	
	Index	227