

Index

Note: Page numbers followed by “*f*” and “*t*” refer to figures and tables, respectively.

A

- Absorption, 37–39, 46–47, 47*t*
 of aroma compounds, 527
 microwave, 502–503
 oxygen, 113, 115–116
- Acetic acid, 151–152
- Acrylonitrile, 25–26
- Actimel (Danone), 387, 387*f*
- Active, intelligent, and smart (AI&S) packaging, 175–176
- Active MAP, 448–449, 454–457
- Active materials and articles, 174
- Active packaging, 6–7, 55, 111, 123, 173, 271–272, 551–554
 acceptability of commercial applications of, 9–10
 applications, 7, 431–432, 485
 for bio-nanocomposites, 431–432
 in MAP, 485
 microwavable, 504–507
- Addition of sachets, 134
- Additives, 223–224
 Antimicrobial. *See* Antimicrobial activity
 controlled release, 230–231
- AddMaster, 566–567
- Adhesion, cohesion and spreading, 64–71
 Germain’s method, 70–71
 harmonic mean method, 69–70
 McGuire’s theory and equation, 68–69
 Neumann’s equation, 69
 Zisman equation and critical surface tension, 68
- Aegis OX, 428, 431–432
- Aerosols and cleaning agents, 580
- Agar (AG), 336
- Ageless Eye[®], 558–559
- Ageless[®], 555, 558
- Ageless[®] G (Mitsubishi Gas Chemical), 557
- AgIons[®], 144, 558
- Agricultural polymers, 52
- Agricultural products, 52
- Alcohol powder, 459–460
- Alginate, 269–270, 280
- Allyl isothiocyanate (AIT), 150, 488
- Alternaria solani*, 292
- Alto, 568–569
- Aluminum, 31, 503
- American Chemistry Council (ACC), 18
- American Society for Testing and Materials (ASTM), 16
- Amorphous polyethylene terephthalate (APET), 25, 199–200
- Amylopectin, 264, 357–358, 391–392, 396–398
- Amylose, 264, 357–358, 391–392, 396–398
- Anhydrides, 151–152
- Antimicrobial activity, 123, 292
 of chitosan–clay nanocomposite, 422–423
 of chitosan nanocomposite films, 422–423
 of copper, 144
 of essential oils, 149
 on fruits, 313–315
 of garlic oil, 150
 of nanoparticles, 424*f*, 432
- Antimicrobial applications
 for MAP meat products, 485–489
- Antimicrobial film, 462
- Antimicrobial macromolecules, 153–154
- Antimicrobial MAP systems, 457–462
- Antimicrobial materials, 461
- Antimicrobial packaging applications, 7
- Antimicrobial packaging systems, 133
 experimental, 138*t*
 food interactions and environmental conditions, 135–136
 future perspectives, 156–157
 metal-based micro- and nanocomposites, 137–144
 allyl isothiocyanate, 150
 anhydrides and weak organic acids, 151–152
 antimicrobial macromolecules, 153–154
 bacteriocins, 147
 chitosan, 153–154
 copper, 144
 enzymes, 145–147
 essential oils, 149–150
 ethylenediaminetetraacetic acid (EDTA), 152
 imazalil, 153
 natural extracts, 148
 parabens, 152–153
 ε-polylysine, 154
 silver, 137–144
 titanium dioxide, 145
 zinc oxide, 144–145

Antimicrobial packaging systems (*Continued*)
 regulation and commercialization of, 155–156, 157t
 Antimold 102, 558, 563
 Antioxidant packaging, 116–123, 117t
 Antioxidative packaging, 109
 antioxidant packaging, 116–123
 controlled release in, 123–126
 exclusion of oxygen, 112–116
 Apacider[®], 144, 558
 Arabinoxylan–hydrogenated palm kernel oil (HPKO) films, 341
 Arabinoxylan-only films, 84
 Argon, use of
 in MAP meat, 482–483
 Aroma- and flavor-releasing functions, 566–567
 Aroma Water LLC, 566–567
 AromaPulse™, 577–578
 Arugula, 449
 ASAP Food Products, 200
 Ascorbic acid, 116–119, 121
 ATCO[®], 555
 Atlantic Multipower Germany, 569
 Atomic force microscopy (AFM), 102–104
 Avantium, 379, 386

B

B&H Colour Change Ltd., 572
Bacillus subtilis, 293
 Backflush and absorption, 454–457
 Bactecide-N (BN), 461
 Bactekiller[®], 144, 558
 Bacterial cellulose (BC) coating, 310, 311f
 Bacteriocins, 147
 Ball Packaging Europe (BPE), 568
 Barcodes, 187–188
 Barrier functions, 227–228
 Basil oil, 312–313
 Beauty products, 577–580
 Beckman Coulter Delsa Nano C, 79
 Beeswax (BW), 309–310, 332–333, 339
 Beverages, 565–577
 Bilayer film systems, 331
 Bio-based materials, plastic polymers derived from, 29–30
 Bio-based plastics, 29
 Biodegradable materials, 52, 224, 230
 Biodegradable polymers
 poly(trimethylene terephthalate) (PTT), 362–363
 polyhydroxyalkanoates (PHAs), 360–361
 composites, 362

starch, 357–358
 composites, 359–360
 thermoplastic starch (TPS), 358–359
 Biodegradable yogurt packaging, 32
 Bioett AB, 561–562
 Bio-monomers, 29
 Bio-nanocomposites
 applications, for food packaging, 425–435
 active packaging applications, 431–432
 flexible packaging application, 429–430
 intelligent/smart packaging applications, 432–433
 nanocoatings, 433–435
 rigid packaging application, 426–429
 characterization of, 417–418
 preparation of, 415–417
 properties of, 418–425
 antimicrobial properties, 422–423
 barrier properties, 419–420
 biodegradation properties, 420–422
 mechanical properties, 418–419
 in protein-based film development, 293–294
 Bioplastics and biodegradable films, 452–454
 Bioplastics for food packaging
 applications
 in current market, 375–388
 research on, 370–375
 bio-based PET, 382–386
 and PP from Braskem, 386–388
 biodegradable polymers, 357–363
 compostable and hybrid resins from Cereplast, 388
 compostable bioplastics, 355–357
 global bioplastics capacity, 379f
 industry, utilization of, 369
 polyhydroxyalkanoate (PHA), 374, 380–381
 polylactic acid (PLA), 370, 373–374, 378–380
 recyclable bioplastics, 363–364
 starch market, 381–382
 sustainability strategies from major retailers, 388
 Bio-polyethylene, 29
 Bio-polyethylene terephthalate, 29
 Biopolymer films, . *See also* Bioplastics and biodegradable films
 edible, 232, 266, 270–271
 fatty acids used in, 91t
 general plasticizers for, 89
 types of plasticizers for, 89t
 Biopolypropylene 109D, 388
 Bi-oriented polypropylene (BOPP) films, 457

- Biosensors, 192–194
 classification, 193f
 indicators, 33
- Bioterrorism, 10
- Biowell Technology, 577
- Blending, 95–96
- BN/PE antimicrobial film, 461
- Bovine serum albumin (BSA), 283–284
- Brain Twist, Inc., 568–569
- Braskem, 364, 386
- BreatheWay™ membrane technology, 564–565
- Brochothrix thermosphacta*, 482–483
- Butylated hydroxyanisole (BHA), 116
- Butylated hydroxytoluene (BHT), 116
- C**
- Café Caliente, 570–571
- Caldo Caldo, 570–571
- Campylobacter jejuni*, 478–479
- Candelilla wax (CanW), 339
- Capillary constant, 54–55
- Capillary forces, 54–55
- Capillary rise in a cylindrical tube and contact angle, 55f
- Carbon dioxide, 557
- Carbon dioxide-absorbing packaging systems, 7
- Carbon monoxide, in MAP packaging of meat, 479–482
- Carboxymethylcellulose (CMC), 308
- Carcasses, 478–479
- Carnauba wax (CarW), 335–336, 339
- Carrageenan, 269–270
- Carrier Corporation, 559
- α -Casein, 282
- β -Casein, 282
- κ -Casein, 282
- Caseins, 282–283
- Case-ready meat, 475–476, 480f
- Cassava starch (CAS), 336
- Cassie–Baxter formula, 73
- Catechin, 121
- Cellophane, 29
- Cellulose and derivatives, 306–311
- Cellulose nanofibers, 99–101, 102f
- Celluloses, 53, 102f, 269
- Cellulose–silver nanoparticle hybrid materials, 462
- Cereal and bakery coatings, 343
- Cereal-based products, 563
- Cerepak™, 579–580
- Cereplast, 388
- Characteristics of good packaging, 4
- Checkpoint® TTI, 181, 182f, 560
- Chemical oxidation, 111
- Chilly Blizzard, 571–572
- CHIOV2.5, 313–315
- CHIOV5, 313–315
- Chitin, 258, 280
- Chitosan, 123, 258, 305–306, 311–317, 486–487
 antimicrobial activity of, 135, 153–154
 -based coatings, 343–344
 -based films, 268–269
- Chlorine dioxide, 487–488
- Choice-enabled packaging, 568
- Chromatic Technologies, Inc., 572
- Cinnamon oil, 149–150
- Cloisite 30B, 419, 421–422
- Clostridium botulinum* type E, 479
- Closure systems, development of, 572
- CO₂ detectors
- CO₂ Fresh Pads, 557
- Coated unbleached kraft (CUK) board, 17–18
- Coating technique, 331
- Coatings and dips, 135
- Coca-Cola, 363–364, 382–384, 576
- Coextruded multilayer film, 119–121
- Coffee beans, packaged, 7
- Cognifex Ltd., 574
- Cohesion, defined, 64
- Cohesion energy, 66
- Collagen and gelatin, 284–285
- Collagen films, 216, 284–285
- Colletotrichum acutatum*, 292
- Color maintenance, of meat, 476
- Commercialization, practical parameters for
 consumer-related issues, 238–239
 feasibility of commercial systems, 238
 film-production processes, 236–238
 regulatory issues, 239–240
- CompelAroma®, 566–567
- Composite films and coatings, 331
- Compostable bioplastics
 polylactic acid (PLA), 355
 chemical structure of, 355
 modification and effect, 357
 physical properties of, 355–357
- Consumer smart packaging, 570
- Contact angle, 54–55, 57
- Contact angles measurement of nonporous solids, 74–77
 goniometry, 74–76
 tensiometry, 76–77
- Contractile force, 54f

Controlled release, 230–231
 active substance carriers and, 222–223
 in antioxidant packaging, 123–126

Convective mass transfer, 42–43

Convenience packaging, 197–200

Convenience parameters, 10

Cool-System KEG GmbH, 571–572

Coors Fine Light Beer, 572, 574f

Copolymer, 93

Copolymerization, 93–94

Copper, 144

CoQ10, 569

Corn protein, 266

COX Technologies, 559

Crest Dual Action Whitening Toothpaste, 577–578

Critical drop volume (CDV), 75

Crosslinked pectin–amylose films, 320

Cryolite, 31

Cryolog, 179–180
 TRACEO[®] TTI, 181f

Cryovac[®] OS2000 polymer-based oxygen scavenging film, 555–556

Crystal polystyrene, 25–26

Crystallized polyethylene terephthalate (CPET), 25, 199–200

CS-Metallbau Company, 571–572

Cysteine, 281

D

Dairy-based products, non-beverage, 562–563

Danone, 32, 379, 386

Defense[™] vitamin, 568–569

Degussa FreshTech Beverages LLC, 568

Delsa Nano C, 79

Desorption, 38–39

Destruction, 358–359

Developments in food processing and packaging, 5–6

Di-2-ethylhexyl phthalate (DOP), 89

Dial Vial[®], 579–580

Dialpack, 577–578

Diffusion, 37–38, 46–47, 47t, 135–136
 -based time–temperature indicators, 178–179
 -based TTIs, 559–560

Diffusivity, 38, 40–41
 determination, of fruit skin and flesh, 261–262
 gaseous, 44

Diisodecyl phthalate (DIDP), 89

Diisooctyl phthalate (DIOP), 89

D-Limonene, 38–39, 42–43, 530

Don Sebastiani & Sons, 575

Dried fruits and nut coatings, 343–344

Driving force, 39, 42–43

Dry Creek Valley Zinfandel, 575

Dual-dispensing packaging, 577–578

Dupré's equation, 62

Durethan, 428, 430

E

eCAP[™], 579–580

Eco-design, 537
 of food packaging harmonized with logistics, 543–546
 guidelines, for food packaging innovation, 539–546
 holistic approaches for, 540–541
 life-cycle model, of food packaging system, 541f
 methodologies, 538
 packaging principles (effective, efficient, cyclic, and safe) for, 542t
 tools for, 541–543
 waste management principles, 539–540

Eco-Fresh pouch packaging, 32

Edible biopolymer coatings, for foods, 258–263
 future trends, 262–263
 historical view of, 258
 internal gas composition, controlling, 259–260
 problems associated with, 258–259
 role of, 258–259
 selection of, 260–262
 fruit skin and flesh, diffusivity determination of, 261–262
 gas permeation properties, 260
 wettability, 260–261

Edible biopolymer films, for foods, 263–272
 as active packaging materials, 271–272
 composition and classification, 263–264
 current status of, 272
 development
 based on polysaccharides, 268–270
 based on protein, 265–268
 combined with polysaccharides and protein, 270
 formation mechanisms, 264–265
 effect of plasticizer in, 265
 polysaccharide-based biopolymer film, 264
 protein-based biopolymer film, 264–265
 functionalities of, 270–271

Edible coating and film materials, 8–9, 211, 305–306
 applications of, 217t
 chemistry, 233–234

- collagen and gelatin, 284–285
- commercial uses
- consumer-related issues, 238–239
 - feasibility of commercial systems, 238
 - film-production processes, 236–238
 - regulatory issues, 239–240
- composition
- additives, 223–224
 - film-forming materials, 216–222
 - plasticizers, 222–223
- egg white, 289
- film-forming mechanisms, 234–235
- functions and advantages, 224–233
- active substance carriers and controlled release, 230–231
 - convenience and quality preservation, 228–229
 - edibility and biodegradability, 224
 - migration, permeation and barrier functions, 227–228
 - non-edible product applications, 231–232
 - physical and mechanical protection, 224–227
 - shelf-life extension and safety enhancement, 229–230
- milk proteins
- caseins, 282–283
 - whey proteins, 283–284
- myofibrillars proteins, 286–289
- physical chemistry, 235–236
- plasma proteins, 285–286
- protein-based nanocomposites, 293–294
- research trends, 240
- shelf life, 229–230
- soy protein, 289–291
- starches. *See also* Biodegradable materials uses, 221
- wheat gluten, 291–292
- zein, 292–293
- Edible packaging, 270–271, 344–345
- Egg white, 289
- “Elapsed time indicator,” 581
- Electrokinetic potential measurement, 78–84
- applied research, 80–84
 - future trends, 84
- Electronic Product Code (EPC), 189
- Electrophoretic light scattering (ELS), 79
- Electrostatic (EL) component, 65–66
- Emco Packaging Systems, 555
- Emmi, 569
- Emulsified biopolymer films, 83–84
- Emulsion film systems, 331
- Emulsion films, properties of, 336–342
- Emulsion technique, 331–332
- Enterobacteriaceae spp., 477–478
- Environmentally friendly packaging systems, 10
- Enzymatic time–temperature indicators (TTIs), 176–177, 181–183, 560
- Enzymes as antimicrobials, 145–147
- eO[®], 560
- (eO) time–temperature indicators (TTIs), 180
- Escherichia coli*, 137–145, 151, 281–282, 434–435, 478–479, 483–484
- Escherichia coli* O157:H7, 149–150, 152, 423*t*
- Essential oils (EO), 312–313
- as antimicrobials, 149–150
- Estee Lauder, 578–579
- ET Pack, 558
- Ethanol emitters, 563
- Ethanol vapor, 459–460
- Ethicap[®], 558
- Ethylene, 364
- Ethylene acrylic acid (EAA), 24
- Ethylene methacrylic acid (EMAA), 24
- Ethylene vinyl acetate (EVA), 24
- Ethylene vinyl alcohol (EVOH) copolymer, 26–27
- Ethylenediaminetetraacetic acid (EDTA), 152, 488–489
- Eugenol, 122
- and thymol treatments, 458
- Evert-Fresh packaging, 564
- Evolution of food packaging, trends in, 4, 4*t*
- Exfoliated nanocomposite, 96–97, 102–103, 417–418
- External plasticization, 88
- Extra active functions of packaging systems, 6–8
- Eye-piece, 97
- ## F
- Fast field reversal (FFR) technique, 79
- Fast-moving consumer products, 549
- beverages, 565–577
 - cereal-based products, 563
 - first- and second-level packaging for application to, 551–554
 - growing demands of current commercial packaging systems for, 549–551
 - health, beauty, and personal care products, 577–580
 - horticultural produce, 563–565
 - muscle-based food products, 554–562
 - diffusion-based TTIs, 559–560
 - enzymatic TTIs, 560
 - polymer-based TTIs, 560–562
 - non-beverage dairy-based products, 562–563

- Fatty acids, 92, 327, 332–333, 337
 characteristics of, 329*t*
 used in biopolymers, 91*t*
- Federal Food, Drug, and Cosmetic Act (FFDCA), 155
- Fiber, 404
- Fick's law, 40
- Film-forming materials, 216–222
- Film-forming mechanisms, 234–235
- Film-production processes, 236–238
- First-level packaging, 551
 for beverages, 566
 for cereal-based products, 563
 for health, beauty, and personal care products, 577
 for horticultural produce, 563
 for muscle-based foods, 554–555
- Fish, MAP for, 479
- Flavor-release packaging, 566–567
- Flexible packaging application, for bio-nanocomposites, 429–430
- Fluorescence-based oxygen sensors, 196
- Flux, 39, 44
- Foil, 24
- Folding box board (FBB), 18
- Food Contact Notification (FCN), 32–33
- Food contact substances (FCS), 32
- Food Quality Sensor International, 559
- Food safety, maintaining, 10
- Food science and packaging technologies, 10–11
- Food Sentinel System, 194, 195*f*, 561–562
- Food-processing technologies, recent development in, 9–10
- Forward scattering through transparent electrode (FST) technology, 79
- Fowkes' theory, 62–63
- Freddo Freddo, 571–572
- Fresh and fresh-cut produce, MAP for, 446–450
- Fresh and minimally processed fruits and vegetables, 344
- Fresh Express, 565
- FreshCan[®] Wedge technology, 568–569
- FreshCase[®], 558
- Fresh-Check TTIs, 560–561
- Fresh-Check[®], 183–184, 559–561
- Freshmax, 570
- Freshness
 preserving, 8
 and spoilage indicators, 186–187
- Freshness Check
 time–temperature indicator, 178–179, 179*f*
- Freshness Guard Indicator
- Freshness indicators, 433
- Freshness Monitor[®] TTIs, 183–184
- Freshness Monitors, 560–561
- FreshPax[®], 555, 557
- FreshQ, 561–562
- FreshTag, 559
- Fruit skin and flesh, diffusivity determination of, 261–262
- Functional barrier, 202
- Functions of food packaging, 3–4
- Furan dicarboxylic acid (FDCA), 386
- Future trends in food packaging, 10–11
- ## G
- Galactomannans, 320–321
- Galactose/mannose (G/M) ratios, 320–321
- Garlic oil antimicrobial activity, 150
- Gas permeability, 44
 and water vapor transmission rates of common plastics, 22*t*
- Gas sensors, 195–196
- Gases (oxygen, carbon dioxide, nitrogen), role in MAP, 477–478
- Gases and solutes
 mass transfer of, 44–47
 gaseous diffusivity and permeability. *See* Gas permeability
 solute mass transfer coefficient, 45–46
- Gas-releasing packaging, 566
- Gelatin, 52–53, 267, 285
- Generally regarded as safe (GRAS), 326–327
- Germain's method, 70–71
- Gevo, 384–385
- Gibbs free energy, 57
- Glade Sense & Spray, 577–578, 579*f*
- Glass
 for food packaging, 30, 31*t*
 melting temperature, 228*f*
 transition temperature, 228*f*
- Globalization of the food industry, 9–10
- Glucose oxidase, 145
- Gluten, 52–53
- Glycerol, 91–92, 280, 399
- Goniometry, 74–76
- Good manufacturing practices (GMPs), 31
- Good packaging, characteristics of, 4
- Good's equation, 61–62
- Granule ghosts, 97–98
- Grapefruit seed extract (GFSE), 148
- GreenLight™ system, 561
- GS Pla[®], 363
- Guilloches, 576

H

Hard anhydrous milk fat fraction (HAMFF), 339
 Harmonic mean method, 69–70
 Harmonic mean model, 61–62
 Hazard analysis and critical control points (HACCP), 134
 Health, beauty, and personal care products, 577–580
 Health and safety assurance packaging, 32
 Hectorite, 415–416
 Heinz, 384
 The Helping Hand™, 579–580
 Henry's Law, 41–42, 47
 Hewlett-Packard (HP), 578–579
 Hexamethylene diisocyanate (HDI), 94
 High amylose maize starch/clay nanocomposite (HAMNC), 101–102
 High pressure processing, 519, 526–528
 High-barrier packaging materials, 10
 High-density polyethylene (HDPE), 20–23, 386, 404
 High-impact polystyrene (HIPS), 25–26
 Horticultural produce, 563–565
 Hot-melt adhesives, 70–71
 Huhtamaki, 573
 Hurdle technology, 8
 Hydrophilic–lipophilic balance (HLB) value, 341–342
 Hydroxycinnamic acids, 148
 Hydroxypropyl methylcellulose (HPMC), 81–82, 92, 308, 332–333
 Hydroxypropylcellulose (HPC), 308

I

Ice Source®, 579
 Imazalil, 153
 Immiscible tactoids, 417–418
 IMPAK Corporation, 185
 Imperm, 428–429
 Indicators, 176–187
 freshness and spoilage indicators, 186–187
 integrity and gas indicators, 185–186
 sensors used in, 192–196
 time–temperature indicators (TTIs), 176–184
 Information technology (IT), 33
 Ingeo, 378–379
 Inorganic layered fillers, 317
 Insignia Technologies, 580
 Insulating packaging materials, 435
 Integrity and gas indicators, 185–186
 Intelligent food packaging, 7–8

Intelligent MAP, 462–463
 Intelligent packaging, 172, 176–200, 271–272, 554
 active, intelligent, and smart (AI&S) packaging, global market for, 175–176
 active materials and articles, 174
 active packaging, 173
 barcodes, 187–188
 definitions, 174
 definitions and examples of, 173–174
 history of, 175
 indicators, 176–187
 freshness and spoilage indicators, 186–187
 integrity and gas indicators, 185–186
 time–temperature indicators[†] (TTIs), 176–184
 legal aspects of, 200–202
 Regulation 1935/2004/EC, 201–202
 Regulation 450/2009/EC, 202
 novel packaging for convenience users, 197–200
 radiofrequency identification devices (RFIDS), 188–191
 classification of RFID tags, 189–191
 history, disadvantages, and future applications of, 191
 RFID system operation, 189
 sensors, 192–196
 biosensors, 192–194
 fluorescence-based oxygen sensors, 196
 gas sensors, 195–196
 Intelligent/smart packaging applications, for bio-nanocomposites, 432–433
 Interactive packaging, 271–272
 Intercalated nanocomposite, 417–418
 Interfacial tension, 55
 Internal gas composition, controlling, 259–260
 Internal plasticization, 88
 International Organization for Standardization (ISO), 16
 Ionic charge-enhanced skin patch delivery systems, 578–579
 Ionomers, 24
 Ipifini, Inc., 568
 Irganox®, 116
 Iron-based scavengers, 114–115
 Irradiation, 9, 279, 519–520, 528–529
 of meats, 483–484
 It'sFresh™, 561–562, 564

J

Japan
 active and intelligent packaging in, 175
 AI&S packaging in, 175–176

K

- Kalsec, 480
- kimchi* fermentation, 185–186
- Kodak, 577
- Konjac polysaccharides, 269–270
- Kraft paper, 16–17
- Krüß high-temperature pendant drop system, 70–71

L

- α -Lactalbumin, 283–284
- Lactic acid, 287
- Lactide, 355
- Lactobacillus plantarum*, 146, 293
- Lactobacillus reuteri*, 569
- Lactobacillus* spp., 477–478
- Lactoperoxidase, 146–147
- β -Lactoglobulin, 283–284
- Lapin Liha, 558–559
- Laser Doppler velocimetry (LDV), 78–80
- LCA (life cycle assessment) tool, 541–543
- Lenticular graphics, 579–580
- Lewis acid–base (AB) forces, 65–67
- Lifshitz–van der Waals (LW) forces, 65–67
- Light microscopy, 97–98
- Lignin, 53
- Linear low-density polyethylene (LLDPE), 20–23, 386
- Lipid plasticizers, 91
- Lipid-based edible films and coatings
 - applications, 342–345
 - cereal and bakery coatings, 343
 - dried fruits and nut coatings, 343–344
 - edible packaging, 344–345
 - fresh and minimally processed fruits and vegetables, 344
 - meat products, 342–343
 - materials for the preparation of, 326–330
 - preparation of, 330–332
 - properties of, 332–342
 - bilayer films, 332–336
 - emulsion films, 336–342
 - monolayer films, 332
- Lipids, 221–222, 309–310, 326, 339–340, 576
- Listeria monocytogenes*, 281–282, 293, 423*t*
- Listeria monocytogens*, 146–148
- Litchi, 447–448
- LiteLips™, 579
- Lithographic printing, 70
- Lotus effect, 71–72

- Low-density polyethylene (LDPE), 20–23, 25, 98, 136, 332, 404–405, 447–448
 - perforated, 447–448
- Lysozyme as antimicrobial, 146

M

- 3 M Monitor Mark®[®], 559–560
- Maillard reactions, 7
- Maleated thermoplastic starch (MTPS), 406–408
- Malvern's patented M3-PALS technique, 79–80
- Mannitol, 280
- Marks & Spencers (M&S), 564, 580
- Mass transfer, 37
 - diffusivity, 40–41
 - of gases and solutes, 44–46
 - gaseous diffusivity and permeability, 44
 - solute mass transfer coefficient and overall permeability, 45–46
 - general theory, 39
 - solubility and partitioning, 41–43
 - convective mass transfer, 42–43
 - Henry's law and solubility, 41–42
- MasterPack, 478
- Mater-Bi, 381, 382*f*
- Material resistance, 39
- Matsui International, 573
- Maxwell Chase Technologies, 556
- McGuire's theory and equation, 68–69
- Meat products, 342–343
- Med-ic®[®], 579–580
- Merit-Trax Technologies, 565
- Metabolix, 380–381
- Metal-based micro- and nanocomposites, 137–144
 - allyl isothiocyanate, 150
 - anhydrides and weak organic acids, 151–152
 - antimicrobial macromolecules, 153–154
 - bacteriocins, 147
 - chitosan, 153–154
 - copper, 144
 - enzymes, 145–147
 - essential oils, 149–150
 - ethylenediaminetetraacetic acid (EDTA), 152
 - imazalil, 153
 - natural extracts, 148
 - parabens, 152–153
 - silver, 137–144
 - titanium dioxide, 145
 - zinc oxide, 144–145
 - ϵ -Polylysine, 154
- Metallocene polymers, 24
- Metals for food packaging, 31
- Methylcellulose (MC), 308

- 1-Methylcyclopropene (1-MCP), 448–449
- Metmyoglobin, 476
- Micro- and nanocomposites, metal-based.
See Metal-based micro- and nanocomposites
- Microbial time–temperature indicators, 179–181
- Micromechanical adhesion, 64
- Microperforated films, 450–452
- Microscopic methods for studying polymer morphology, 97–104
- atomic force microscopy (AFM), 102–104
 - light microscopy, 97–98
 - scanning electron microscopy (SEM), 98–99
 - transmission electron microscopy (TEM), 99–102
- Microtrace, 576
- Microwavable active packaging
shielding and field modification, in, 504–505
- Microwavable food packaging
active packaging
field modification, 505
shielding, 504–505
susceptors, 505–507
general needs, 501–502
passive packaging
active covering (venting), 504
materials (PP, PE, PET, paperboard), 502–503
shapes and sizes, 503–504
regulations, 508–512
- Microwavable passive packaging, 502–504
- Microwave, 496–501
- Microwave popcorn bags, 200, 200f
- Milk proteins
caseins, 282–283
whey proteins, 283–284
- Milk whey protein, 267
- Modified atmosphere (MA), 113
- Modified atmosphere packaging (MAP), 8, 185, 445–446, 521–526, 530, 551
active, 454–457
antimicrobial, 457–462
antimicrobial applications with, 485–489
argon use of, 482–483
bioplastics and biodegradable films, 452–454
carbon monoxide, 479–482
color, maintaining, 476
combination of processes or additives with, 483–485
fish, 479
for fresh and fresh-cut produce, 446–450
gases, role of, 477–478
intelligent, 462–463
for meat products, 475–476
microperforated films, 450–452
poultry, 478–479
- Moisture-scavenging systems, 7
- Monitor Mark
time–temperature indicator, 178–179, 179f
- Montmorillonite (MMT), 101–102, 400–401, 415–416, 418–419
- Mortein[®], 580
- Multi-mode applicators, 501
- Multiple-hurdle technology system, 8
- Municipal solid waste (MSW), 14
- Muscle-based food products, 554–562
diffusion-based TTIs, 559–560
enzymatic TTIs, 560
polymer-based TTIs, 560–562
- Muscodor albus* sachets, 460–461
- MXD6, 428–430
- Myofibrillars proteins, 286–289
- Myoglobin, 476
- ## N
- NAFISPACK (Natural Antimicrobials for Innovative and Safe Packaging), 121–122
- Nano ZnO-based antimicrobial packaging, 461–462
- Nano-based packaging, 32–33
- Nanocellulosic-based xylan films, 53
- Nanoclay, 96–97, 400–403, 422–423, 424f
- Nanocoatings, 426f, 433–435
- Nanocomposites. See Bio-nanocomposites
- Nanopackaging materials, 461–462
- Natural and environmentally friendly packaging systems, 10
- Natural biopolymers, 136–137
- Natural extracts, 148
- NatureFex NVS, 447–448
- NatureWorks, 378–379
- Near-field applicators, 501
- Negamold[®], 558
- Nestlé, 576
- Neumann's equation, 69
- NiQuitin, 578–579
- Nisin, 147, 271–272, 281–282, 488–489
- Noble gases, 456–457
- 2-Nonanone, 459
- Non-beverage dairy-based products, 562–563
- Nonporous solids, measuring contact angles of, 74–77
goniometry, 74–76
tensiometry, 76–77

Nonthermal food processing, 9, 516–521
 high pressure processing, 519, 526–528
 irradiation, 519–520, 528–529
 packaging development for, 521–529
 pulsed electric fields, 516–519, 521–526
 pulsed light, 520–521, 529
 Normal starch/clay nanocomposite (NMNC),
 101–102
 NoSpil™ technology, 579–580
 Novamont, 381–382
 Novaron, 558
 Nut coatings, 343–344
 Nylon-MXD6, 428–430
 Nylons, 18, 24, 428

O

O₂xyDot™, 196, 561
 Objective lens, 97
 Odwalla PlantBottle, 387
 Oitech, 558
 Old corrugated containers (OCCs), 16–17
 Old newspapers (ONPs), 16–17
 Olefins, substituted, 25–26
 Oleic acid (OA), 289, 337
 coatings, 309–310
 Olympus AX70 Provis microscope, 97
 On-Tech Delaware, Inc., 198
 self-heating container, 199f
 OnVu™ TTI, 184, 561
 Optech O₂ sensor, 463
 Optical oxygen sensor, 195, 463
 Optimal packaging materials, 8
 Orchard Maid, 569
 Orega, 564
 Oregano essential oil, 149
 Oriented polypropylene (OPP) film, 453–454
 OS2000 scavenging films, 555–556
 Owens–Wendt model, 61–62
 Oxbar®, 569–570
 Oxidation, 111
 OX-TRAN 1000, 260
 Oxygen, exclusion of, 112–116
 Oxygen absorbing packets (OAPs), 185
 Oxygen indicator, 185, 186f, 558–559
 Oxygen permeability (OP), 48, 227, 342
 Oxygen scavengers, 113–114, 114f, 486
 Oxygen scavenging, 7, 115–116, 555, 569–570
 Oxygen transmission rate (OTR), 48, 544
 Oxy-myoglobin, 476
 OxySense®, 196, 197f, 561
 Oxsorb®, 555
 Ozone-MAP fish treatment, 485

P

Packaging materials, 13
 glass, 30, 31f
 metals, 31
 paper and paperboard, 14–18
 general properties and testing methods of, 16
 types of, 16–18
 plastics, 18–30
 barrier properties of, 26–28
 plastic identification code, 30
 plastic polymers derived from bio-based
 materials, 29–30
 polyamide 6, 28
 • polyamide 66, 28
 polyamides (nylons), 28
 polycarbonate (PC), 28–29
 polyester, 25
 polyethylene (PE), 20–24
 polyolefins, 28
 polypropylene (PP), 24
 properties and structures, 18–20
 substituted olefins, 25–26
 selection of, 31–33
 special surfaces of
 inspired by biomimetics, 71–74
 types and properties of, 14–31
 Packaging polymer, dispersion of antimicrobial
 agents in, 134
 Packaging process, 3–4
 Pactiv Corporation, 479–480
 Palmitic acid (PA), 99
 coatings, 310
 Paper and paperboard for food packaging, 14–18
 advantages of, 15–16
 general properties and testing methods of, 16
 production of, 15
 standard testing methods for general properties
 of, 17f
 types of, 16–18
 Paperboard Packaging Council, 16
 Parabens, 152–153
 Paraffin wax (PW), 335–336
 Para-hydroxybenzoic acid, esters of, 152–153
 Parkesine, 18
 Partition coefficient, 38–39, 43, 46
 Passive packaging, microwavable, 502–504
 Peakfresh®, 556, 564
 Peaksorb®, 556
 Pectin, 269–270, 280
 Pectin films, 317–320
Penicillium spp., 292
 PepsiCo, 384

- Perfect Pour closure system, 572
- Permeability, 37–38, 45–46
- Permeance, 37–38
- Permeation, 37–39, 47, 47t
- Personal care products, 577–580
- Phase analysis light scattering (PALS), 79–80
- Photochromic inks, 572
- Physical chemistry of food, biopolymer materials, and packaging surfaces, 54–64
- surface energy measurement with theoretical models, 59–64
 - Fowkes' theory, 62–63
 - Owens–Wendt model, 61–62
 - Van Oss method, 63–64
 - Zisman theory, 59–61
 - surface tension as energy, 56–59
 - surface tension as force and contact angle, 54–55
- Phytochromic time–temperature indicators, 184
- α -Pinene, 530
- PIQET (Packaging Impact Quick Evaluation Tool), 543
- Pitchit films, 556–557
- PlantBottle[®], 363–364, 382–384
- Plasma proteins, 285–286
- Plastic polymers, 260
- derived from bio-based materials, 29–30
 - general properties of, 21t
- Plasticization, type of, 88
- Plasticizers, 88–93, 222–223, 398–399
- application of, 91–93
 - definition of, 88–89
 - in edible biopolymer films, 265
 - types of, 89–91, 89t
- Plastics for food packaging, 18–30
- general properties and structures, 18–20
 - types of, 20–30
 - barrier properties of plastic polymers, 26–28
 - plastic identification code, 30
 - plastic polymers derived from bio-based materials, 29–30
 - polyamide 6, 28
 - polyamide 66, 28
 - polyamides (nylons), 28
 - polycarbonate (PC), 28–29
 - polyester, 25
 - polyethylene (PE), 20–24
 - polyolefins, 28
 - polypropylene (PP), 24
 - substituted olefins, 25–26
- Poly (butylene succinate-*b*-ethylene succinate) (PBES) polymer, 95
- Poly(3-hydroxybutyrate) (PHB), 94, 360, 362
- Poly(butylene adipate-co-terephthalate) (PBAT), 95
- Poly(butylene succinate) (PBS), 95, 363
- Poly(trimethylene terephthalate) (PTT), 362
- chemical structure of, 363f
 - synthesis of, 363f
- Poly-3-hydroxybutyrate (PHB), 53
- Polyamide-6, 53, 428
- Polyamide 66, 28
- Polyamides, 28
- Polybutyleneadipate-*co*-terephthalate) (PBAT), 406–408
- Polycaprolactone (PCL), 83, 95
- Polycarbonate (PC), 28–29
- Polyester packaging plastics, 25
- Polyesteramide (PEA), 83
- Polyethylene (PE), 18, 20–24, 23t
- bio-based, 364
 - from Braskem, 386–388
- Polyethylene furanoate bottles, 386
- Polyethylene glycol, 280
- Polyethylene naphthalate (PEN), 25
- Polyethylene terephthalate (PET), 25, 115, 363–364
- bio-based, 382–386
- Polyhydroxy alkanooate (PHA), 29, 53, 94–95, 360–361, 374
- chemical structure of, 360f
 - composites, 362
 - market, 380–381
 - mechanical properties of, and petroleum-based plastics, 362t
 - monomers in, 361t
- Polyhydroxyhexanoate (PHH), 53
- Polyhydroxyvalerate (PHV), 53
- Poly(lactic acid) (PLA), 29, 53, 83, 92–93, 95, 123, 355, 370, 373–374
- based biodegradable film, 453
 - chemical structure of, 355
 - compostable bioplastics, 355–357
 - market, 378–380
 - menthol copolymer, 94f
 - physical properties of, 355–357
 - modification and effect, 357
- Poly(lactide)/poly(butylene carbonate) (PLA/PBC), 99
- ϵ -Polylysine, 154
- Polymer, 404–408
- biodegradation of, 420–421
 - morphology, 96–97
- Polymer nanocomposites, characterization of, 418

- Polymer-based time–temperature indicators, 183–184, 560–562
- Polyolefins, 28
- Polypropylene, 503
- Polypropylene (PP), 24, 94
 bio-based, 364
 from Braskem, 386–388
- Polysaccharide-based biopolymer film, 264
- Polysaccharides, 52–53, 221, 326, 331
 water-soluble, 264
- Polysaccharides-based coatings and films, 305–321
 cellulose and derivatives, 306–311
 chitosan, 311–317
 galactomannans, 320–321
 pectin, 317–320
- Polysaccharides-based edible biopolymer films, 268–270
 cellulose, 269
 chitosan, 268–269
 starch, 268
- Polystyrene (PS), 18, 25–26
- Polytetrafluoroethylene (PTFE), 71–72
- Polyunsaturated fatty acids, 114–115
- Polyvinyl alcohol (PVA), 556–557
- Polyvinyl alcohol (PVOH), 146, 526
- Polyvinyl chloride (PVC), 26, 89, 91–92, 332, 447–448
- Polyvinyl chloride, 18
- Polyvinylidene chloride (PVDC), 25–27
- Portola, 569
- Post-consumer resin (PCR), 27–28
- Potassium sorbate, 136, 489
- Pouch packaging, 32
- Poultry, MAP for, 478–479
- Primary functions of food packaging, 3–4
- Probiotics, in active packages, 156
- Proctor & Gamble's Crest Dual Action Whitening Toothpaste, 577–578
- PropaFresh PFAM film, 447–448
- 1,2-Propanediol (PRG), 82
- 1,3-Propanediol (PDO), 362
- 1,3-Propanediol (PRD), 82
- Propylene, 18, 25–26
- Protein, 52–53, 216–221
 -based bilayer films, 336
 -based biopolymer film, 264–265
 -based edible biopolymer films development, 265–268
 corn protein, 266
 gelatin, 267
 milk whey protein, 267
 soy protein, 265–266
 wheat protein, 266
- Protein–polysaccharide complex, 270
- Proteins, 52–53, 216–221
- Pullulan film, 269–270
- Pulsed electric fields, 516–519, 521–526
- Pulsed light, 520–521, 529
- Purpose of food packaging, 4
- ## Q
- Quality of packaged food, 5
- Quality preservation, 228–229
- Quercetin, 121
- ## R
- Radiofrequency identification devices (RFIDS), 33, 188–191, 565, 576
 active, 190–191
 history, disadvantages, and future applications of, 191
 passive, 189–190
 RFID system operation, 189
 semi-passive, 191
- Rapid communication (RC) codes, 574–575
- Recyclable bioplastics, 363–364
 bio-based
 polyethylene (PE) and polypropylene(PP), 364
 polyethylene terephthalate (PET), 363–364
- Regulation 1935/2004/EC, 201–202
- Regulation 450/2009/EC, 202
- Regulations, for packaging, 508–512
- Remind Cap[®], 579–580
- Resins, 221–222, 326–329, 330*t*, 388
- Reusable plastic container, 546
- Rice-based films, 267–268
- RipeSense[®], 186–187, 187*f*, 564
- Robert DuGrenier Associates, 579
- Rocket Fuel, 570–571
- Roles for food packaging systems, 5
- ## S
- Safety of food products, 4
- Salad rocket, 449
- Salmonella gaminara*, 281–282
- Salmonella* spp., 477–478, 483–484
- Salmonella* Typhimurium, 423*t*
- Salting out process, 286
- Samso-Checker[®], 558–559
- SA–PA–HPMC–PEG film, 333–335
- SA–PA–MC–HPMC–PEG film, 333–335

- Saponite, 415–416
- Saran™, 24
- SavvyPack environmental life cycle analysis tool, 543
- Scanning electron microscopy (SEM), 98–99
- ScentSational Technologies, 566–567
- Scopus™ data, 5
- ScripTalk® Talking Prescription Label System, 579–580
- Seafood, 550
- Sealed Air Corporation, 555–556
- Secondary function of food packaging, 3–4
- Second-level packaging, 551
 - for beverages, 566
 - for cereal-based products, 563
 - for health, beauty, and personal care products, 577–578
 - for horticultural produce, 564
 - for muscle-based foods, 555
- Self-chilling refillable beer keg, 571–572
- Self-cooling packaging, 571, 579
- Self-heating container, 198, 199f
- Self-heating packaging, 570, 571f
- Semperfresh, 258
- Sensor Wireless, 565
- SensorQ™, 559
- Sensors, 192–196
 - biosensors, 192–194
 - classification, 193f
 - components of, 193f
 - definition, 192
 - fluorescence-based oxygen sensors, 196
 - gas sensors, 195–196
- Sesamol, 122
- Sessile drop technique, 74–75
- Shelf life, 544
 - edible films/coatings, 229–230
- Shelf-stable food packaging, 5
- Shellac, 326–329
 - based coatings, 343–344
- Shellfish, 550
- Sheridan's liqueur, 572, 573f
- Shieltron, 562–563
- Side-chain crystallizable (SCC) polymer, 564–565
- Siemens AG, 574–575
- Silver, 137–144
- Silver nanoparticles (AgNPs), antimicrobial properties of, 434–435
- Single-mode applicators, 501
- Sipahh™, 567–568
- SK-II skincare line, 577–578
- Smart Lid Systems, 573
- Smart packaging, 33, 551–553, 579–580
- Smartcap, 570
- Sodium caseinate, 267, 337
- Sodium–EDTA, 152
- Solid bleached sulfate (SBS) board, 17
- Solubility and partitioning, 41–43
 - convective mass transfer, 42–43
 - Henry's law and solubility, 41–42
- Solubility coefficient, 38–39
- Solute mass transfer. *See also* Gases and solutes coefficient, 45–46
- Sorbitol, 280, 399
- Soup at Hand®, 197–198, 198f
- Soy, 52–53
 - Soy protein, 265–266, 289–291
 - Soy protein isolate (SPT), 91–92, 265–266, 290
- Spoilage microorganisms, growth of, 7
- Spoilage of foods, 134
- Staphylococcus aureus*, 137–145, 281–282, 423t
- Starch, 82–83, 268, 357–358. *See also*
 - Thermoplastic starch (TPS) composites, 359–360
 - market, 381–382
 - sources, 395–398
 - thermoplastic. *See* Thermoplastic starch (TPS)
- Stearic acid (SA), 91–92, 99
 - coatings, 310
- Stearic–palmitic acid (SA–PA), 332–333
- Strawberry fruit, preservation of, 457, 459, 461–462
- Styrene, 25–26
 - based copolymers, 25–26
- Succinic acid, 363
- Sucrose fatty acid esters (SFAE), 258
- Sulfites, 570
- Superatmospheric O₂ packages, 454–455
- Superchilling technique, with MAP, 484–485
- Superhydrophobicity, 71–72
- Surface chemistry of food, packaging, and biopolymer materials, 51
 - adhesion, cohesion and spreading, 64–71
 - Germain's method, 70–71
 - harmonic mean method, 69–70
 - McGuire's theory and equation, 68–69
 - Neumann's equation, 69
 - Zisman equation and critical surface tension, 68
 - electrokinetic potential measurement, 78–84
 - applied research, 80–84
 - future trends, 84
 - instrumental characterization, 74–77

- Surface chemistry of food, packaging, and biopolymer materials (*Continued*)
 goniometry or contact angle measurements, 74–76
 tensiometry, 76–77
 physical chemistry, 54–64
 surface energy, measurement of, 59–64
 surface tension as energy, 56–59
 surface tension as force and contact angle, 54–55
 special surfaces of packaging materials inspired by biomimetics, 71–74
- Surface mass transfer coefficient, 42–43, 47
- Surface tension
 as energy, 56–59
 as force and contact angle, 54–55
 defined, 55
 measurement, 59–64
 Fowkes' theory, 62–63
 Owens–Wendt model, 61–62
 Van Oss method, 63–64
 Zisman theory, 59–61
- Surimi process, 286
- Susceptors, in microwave packaging, 505–507
- Sustainability, 369–370, 537–538
- Sustainable packaging, 32
- Sustainable Packaging Alliance (SPA), 540–541
- Syscan International, 565
- T**
- TAL Pro-long, 258
- Technical Association of the Pulp and Paper Industry (TAPPI), 16
- Technologies developments, in food packaging, 6–9
 edible films and coatings, 8–9
 extra active functions of packaging systems, 6–8
 future trends in food packaging, 10–11
 modified atmosphere packaging (MAP), 8
 new food-processing technologies, 9–10
- Telles, 380–381
- Tell-Tab, 185, 186f
- Tensiometry, 76–77
- Terephthalic acid (TPA), 363–364, 382–384
- Tetra Pak, 198
 Tetra Recart, 198, 199f
 Tetra Wedge packaging, 198
- Thermal processes, 5
- Thermal processing technologies, 9
- Thermarite[®], 556
- Thermochromic inks, 572
- Thermochromic technology, 573
- Thermoplastic starch (TPS), 95, 97–98, 358–359
 fiber, 404
 improvements in properties, 394–395
 manufacturing process
 casting methods and extrusion procedures, 392–394
 nanoclay, 400–403
 plasticizers, 398–399
 polymer, 404–408
 starch sources, 395–398
- Thermosensitive inks, 576
- Timestrip[®], 579–580
- Time–temperature biosensor (TTB), 561–562
- Time–temperature indicators (TTIs), 176–184, 559, 564
 (eO)[®], 180
 CheckPoint[®], 181
 diffusion-based, 178–179
 enzymatic, 181–183
 microbial, 179–181
 Monitor Mark, 178–179
 phytochromic, 184
 polymer-based, 183–184, 560–562
- Tinplate, 31
- Titanium dioxide, 145
- Tocopherol, 116–121, 123–125
 α -Tocopherol, 116, 119–121, 485–486
 α -Tocopheryl acetate, 123
- Toppan, 556
- Toray, 384–385
- Total viable aerobic bacterial count analysis, 315–317, 316f
- Total viable counts, 561
- Toxin Guard[™], 194, 561–562
- TRACEO[®], 179–180
 freshness indicator, 180–181
 Time–temperature indicator (TTI), 181f, 560
- Traditional packaging, 172
- Traditional thermal processes, 5
- Transglutaminase, 284
- Transia test strips
- Transmission electron microscopy (TEM), 99–102, 401, 418
- Triclosan, 156
- Triglycerides, 327
- TT Sensor[®], 559–560
- U**
- Ultrahydrophobicity, 71–72
- Uncoated recycled board (URB), 17
- UniBeads, 567–568

Unistraw™ system, 567–568
 Universal Product Code (UPC) barcode, 187–188
 UPM Shelf Life Guard, 558–559
 U.S. Environmental Protection Agency (USEPA), 14
 U.S. patent applications, in bioplastics field, 370–372
 User-friendly designable packaging, 33
 USFDA, 155

V

Vacuum/MA packaging, 113
 Van Oss method, 63–64
 Venting approaches, in microwavable food packaging, 504
 Verifrais package, 557
 Vinyl acetate, 25–26
 Vinyl alcohol, 25–26
 Vinyl chloride, 25–26
 Vinylidene chloride, 25–26
 Vitalon®, 558–559
 VITSAB, 560
 CheckPoint, 182*f*
 Volatile antioxidants, 116–119, 122

W

Walmart, 176, 379, 380*f*, 388
 Waste management principles, 539–540
 Water vapor permeability (WVP), 48, 81–82, 91–92, 260, 332, 333*t*
 of cellulose, 310
 of chitosan coatings, 312–313
 Water vapor transmission rate (WVTR), 48
 of plastics for food packaging, 22*t*
 Water-soluble polysaccharides, 264
 Water-to-wax method, 330
 Wax, 16–17, 91–92, 327
 Wax-in-water method, 330
 Waxy coatings, 258–259
 Weak organic acids, 151–152

Wedge, 568–569
 Wenzel equation, 72
 Wettability of edible coatings, 260–261
 Wetting of a solid surface, 57
 Wheat gluten (WG), 291–292
 -based emulsion films, 339
 Wheat gluten (WG)—lipid bilayer films, 335–336
 Wheat protein, 266
 Whey protein coatings, 231–232
 Whey protein concentrate (WPC)—caseinate film, 283
 Whey protein isolate (WPI), 267, 283
 Whey protein isolate (WPI)—BW composite films, 336
 Whey proteins, 283–284
 White lined chip board (WLCB), 17
 Wilhelmy plate method, 77*f*, 78*f*
 Wireless sensor network (WSN), 462–463
 Wolfgang Puck gourmet lattes, 570–571
 Wood pulp, 15
 composition of, 16*t*

X

X.Tract Cold Chain Monitoring Service, 565
 Xylitol, 399

Y

Young's equation, 57–59, 62
 Yuba, 216

Z

Zein (corn protein), 52–53, 266
 Zein coatings and films, 292–293
 Zeolite-based technologies, 144
 Zeomic®, 144, 558
 Zetasizer Nano ZS, 79–80
 Zinc oxide, 144–145
 Zisman equation and critical surface tension, 68
 Zisman theory, 59–61