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Handbook Of Natural Antimicrobials For

This chapter defines and discusses natural antimicrobials (derived from microbial, plant, or animal sources), as

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well as why there is a need for these compounds. An overview of the efficacy and applications of several types of natural antimicrobials that are currently being investigated and/or are currently available for use in the food industry is presented.

Handbook of Natural Antimicrobials for Food Safety and ...

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Natural antimicrobials used in assuring the safety and quality of fresh and processed fruits and vegetables:
antimicrobials from plant essential oils
13.4. Antimicrobials from plants:
aldehydes and methyl jasmonate

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This chapter defines and discusses natural antimicrobials (derived from microbial, plant, or animal sources), as well as why there is a need for these compounds. An overview of the efficacy and applications of several types of natural antimicrobials that are currently being investigated and/or are currently available for use in the food industry is presented.

**Handbook of Natural Antimicrobials
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Natural additives are increasingly favoured over synthetic ones as methods of ensuring food safety and long shelf-life. The antimicrobial properties of both plant-based antimicrobials such as essential oils and proteins such as bacteriocins are used in, for example, edible preservative films, in food packaging and in combination with synthetic preservatives for maximum efficacy.

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Summary : The demands of producing high quality, safe (pathogen-free) food rely increasingly on natural sources of antimicrobials to inhibit food spoilage organisms and foodborne pathogens and toxins. Discovery and development of new antimicrobials from natural sources for a wide range of application requires that knowledge of traditional sources for food antimicrobials is combined with the latest technologies in identification, characterization and application.

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Natural antimicrobials contain all the qualities to be used as preservatives

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especially in meat and meat products, and plants are the main source of these antimicrobials. Plant essential oils have great antimicrobial activity against Gram-positive and Gram-negative bacteria owing to the potential of phenolic compounds.

Natural Antimicrobials, their Sources and Food Safety ...

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Description. Handbook of Antimicrobial Coatings is the first comprehensive work on the developments being made in the emerging field of antimicrobial coatings. Crucial aspects associated with coating

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research are presented in the form of individual chapters. Particular close attention has been given to essential aspects necessary to understand the properties of novel materials.

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