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TAL 797 – Seminário

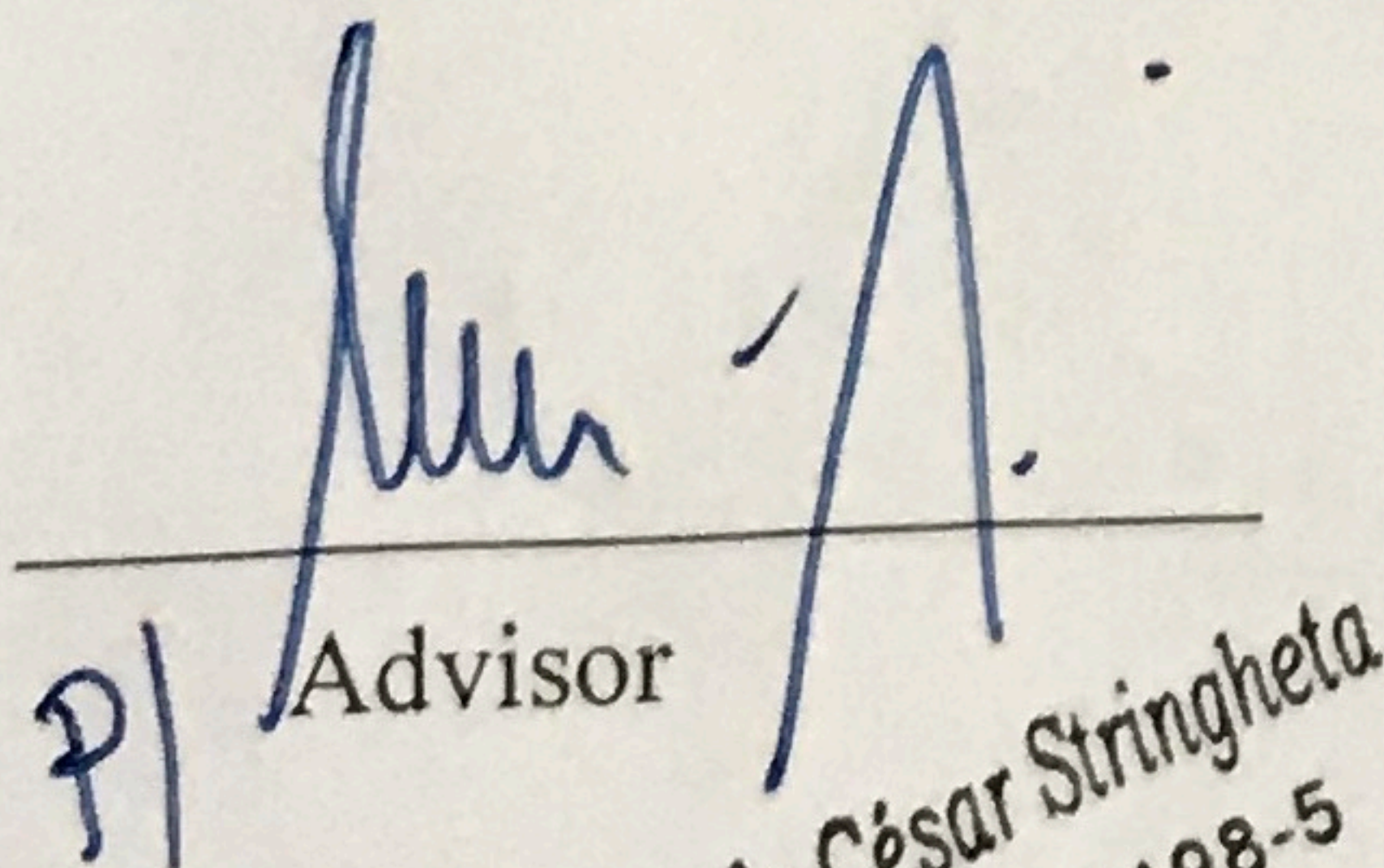
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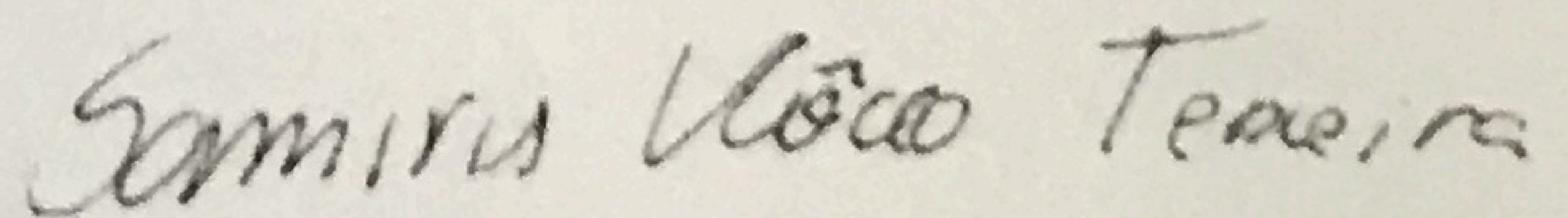
Intelligent Packaging: use of anthocyanins as colorimetric indicators in food degradation

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The aim of the present seminar is to analyze the concept of Intelligent Packaging, based on biodegradable polymers, incorporated with anthocyanin for calorimetric alterations, discussing aspects of scientific development. It was performed an analysis of the scientific production that deals with the processes used for development of these packages. The production is directly related with the polymers and the anthocyanins used. Intelligent packagings can monitor the product quality in real time, identify the critical points of process and control, and provide detailed informations of the whole food chain. These informations are obtained, registered and reported by sensors, indicators or carriers of iserted or incorporated data into the packaging body, and besides this, it has an communication improvement, like giving back a dynamic feedback about the actual product quality. The production processes and its structure is related with the packaging's demand, and the consumers, day after day, are getting constanly worried about the quality and security of the food they're cosuming. Therefore, the development of brand new Intelligent packagings with calorimetric indicators or sensors are directly linked with the production form, requiring a production standardization. Besides being a promising and effective technology, there's the possibility of different visions, being offered from different professionals that end up adding fresh new knowledge.


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