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## **Determination of Packaging Conditions for Selected**

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A method was proposed to determine the optimum packaging conc atmosphere packaging (MAP) of selected fresh vegetables. Each v optimum gas composition for maintaining quality. When vegetables polymeric film, the in-package environment is expected to be mainta selected composition. Broccoli and spinach respiration rates were 1 which the optimum gas composition was maintained. Optimum pac combination of surface area and gas permeability in which oxygen diffusing into the package are equal to the respiration rate. In this c outside gases are equilibrated and the in-package gas composition maintained. The optimum gas conditions were calculated based on broccoli and spinach were stored under these conditions. Experime good agreement with the predicted optimum gas composition.

Keywords: MAP, respiration rate, gas permeability, packaging de



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