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Edible blend films of pectin and poly(ethylene glycol): Preparation and physicochemical evaluation Food Hydrocolloids

Sanja Šešlija, Aleksandra Nešić, Jovana Ružić, Melina Kalagasidis Krušić, Sava Veličković, Roberto Avolio, Gabriella Santagata, Mario Malinconico

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Highlights

- Edible films from pectin and PEG were prepared.
- Film formation was supported by hydrogen bonding between components.
- Thermal and mechanical properties were affected by concentration and molecular weight of PEG.
- The increasing PEG concentration caused an increase in water vapor permeability.
- Films showed potential to be used in food packaging industry.

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