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Effects of packaging parameters on the inactivation of *Salmonella* contaminating mixed vegetables in plastic packages using atmospheric dielectric barrier discharge cold plasma treatment

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Highlights

- Atmospheric cold plasma (ACP) decontaminates mixed vegetables in plastic containers
- Effective container parameters include the kinds of plastics and package shape
- Effective treatment parameters are container shaking and sample–electrode distance
- Other key parameters are secondary packaging and headspace-sample volume ratio

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