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Highlights

- Olive phenolic compounds, HT & DHPG, were incorporated into pectin-protein films.
- Mechanical and barrier properties of the pectin-protein films were studied.
- The release behavior of the film in water at different pHs was also evaluated.
- The incorporation of HT and DHPG to the film improved the antimicrobial properties.
- The bioactive edible coating was effective at delaying mold growth on strawberries.

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