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## **Plasticization and antiplasticization in amorphous food systems**

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### **Highlights**

- Plasticization and antiplasticization of amorphous food materials are reviewed
- Emerging mechanism based on hydrogen bonding, matrix dynamics and molecular packing
- Antiplasticization impacts tensile strength, moisture sorption and gas permeability
- Review of applications in food development, encapsulation and biostabilization

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