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Surface attachment of active antimicrobial coatings onto conventional plasticbased laminates and performance assessment of these materials on the storage life of vacuum packaged beef sub-primals.



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## **ACCEPTED MANUSCRIPT**

- Beef gelatin was successfully coated on plasma treated polyethylene surface
- Auranta FV and Sodium octanoate coated films prolonged the shelf life of beef cuts
- AFV and SO potentially can be used in antimicrobial active packaging

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