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Authors

Angelos-Gerasimos Ioannidis [1,3]*, Frederiek-Maarten Kerckhof [2], Yasmine Riahi Drif [1], Mike Vanderroost [1], Nico Boon [2], Peter Ragaert [1], Bruno De Meulenaer [3], Frank Devlieghere [1]

[1]LFMFP, Laboratory of Food Microbiology and Food Preservation, Partner in Food2Know, Department of Food Technology, Safety and Health, Faculty of Bioscience Engineering, Ghent University, Coupure Links 653, B-9000 Ghent, Belgium

[2]Center for Microbial Ecology and Technology, Ghent University, Coupure Links 653, B-9000 Ghent, Belgium

[3]nutriFOODchem, Research Group Food Chemistry and Human Nutrition, Partner in Food2Know, Department of Food Technology, Safety and Health , Faculty of Bioscience Engineering, Ghent University, Coupure Links 653, B-9000 Ghent, Belgium

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*Corresponding author: Tel.: +32 9 2646141; E-mail address: ioannidisang.g@gmail.com (A.-G. Ioannidis)

Abstract

Fresh cut iceberg lettuce spoilage was studied considering the microbial and biochemical activity, the formation of volatile organic compounds (VOC) and consumer acceptability. Lettuce was packaged under three different packaging conditions and stored at 4^{o}C for 10 days: anaerobic packaging (ANAER), equilibrium modified atmosphere packaging with 3% O_2 (EMAP) and perforated packages (AIR).

Results indicated a clear distinction between packaging conditions. EMAP and AIR resulted in a short shelf life (≤ 5.6 days) which was limited due to browning, leading to consumer rejection as assessed