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Antimicrobial Edible Film Based Whey Protein – A Review

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Abstract: Some perishable food need a edible packaging materials to protect it from deterioration, edible film whey protein containing antimicrobial compound is one of the most interest as packaging material. Whey protein edible film containing organic acid (propionic, benzoic, sorbic and lactic acid), enzyme (lysozyme) and liquid smoke showed an inhibition ability the growth some bacteria, yeast and mold in food which coated using whey protein edible film. Antimicrobial activity of whey protein edible film containing antimicrobial compound can prolong its inhibition activity if the antimicrobial compound attached in some substance such as beeswax, oleic acid and polyacrilic acid to controlling the release of antimicrobial compound from whey protein edible film.

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