

**Title** The combination of modified atmosphere packaging with eugenol or thymol to maintain quality, safety and functional properties of table grapes

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#### **Abstract**

Active packaging was developed by adding eugenol or thymol to table grapes stored 56 days under modified atmosphere (MAP). Control berries showed losses of quality in terms of sensory, nutritional and functional properties. These losses were significantly reduced in packages with added eugenol or thymol. In addition, lower microbial spoilage counts were achieved with the active packaging. Thus, this simple technology could be an interesting tool to preserve the overall quality of table grapes.