

Title The addition of essential oils to MAP as a tool to maintain the overall quality of fruits

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Abstract

This paper covers the recent literature on fruitripening and problems related to quality loss during postharvest storage, as well as the use of essential oils as antioxidants and antimicrobials. This review sets the principles for the creation of innovative technological developments by using an active packaging based on the combination of modified atmosphere packaging (MAP) with natural antimicrobial compounds. The use of this active packaging on the delay of fruitripening and the extension of shelf-life based on safety and the preservation of sensory attributes and bioactive compounds with functional properties will be provided.