



According Pr. Ana Sanches Silva from National Institute of Health Dr. Ricardo Jorge, Portugal, "Natural antioxidants, including polyphenols, not related with possible toxicological side-effects as artificial molecules, are being used in active packaging in order to extend the shelf-life of foodstuffs and reduce the addition of antioxidants directly to the food."

This presentation reviews some of the antioxidants that have been incorporated into food packaging, namely α -tocopherol, caffeic acid, catechin, quercetin, carvacrol and plant extracts (e.g. rosemary extract).

Moreover it presents the methods used to determine the oxidation protection effect of antioxidant active films and the methods used to quantify natural antioxidants in food matrices or food simulants. Finally, consumers' demands and industry trends such as the use of biodegradable/compostable packaging and edible films are also addressed."

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