

Films are produced from macromolecules, which may be used as packaging, such as polysaccharides, lipids and proteins. The proteins stand out from the others because they have a structure with 20 different monomers, which confers broad potential for intermolecular bonds. The incorporation of active agents in films is an alternative for packaging, to inhibit or retard the multiplication of pathogens and spoilage microorganisms in foods. The objective of this study was to evaluate the antimicrobial activity of films based on Argentine anchovy (*Engraulis anchoita*) protein isolate (API) with adding organic acids. Firstly, it was developed an API, using the pH shifting process. The forming solution of the films was made from API, water, glycerol and sodium hydroxide. Films with 1.50% sorbic or benzoic acids had the highest inhibition against *Escherichia coli* O157:H7, *Salmonella Enteritidis* and *Listeria monocytogenes*, however they did not inhibit *S. aureus*. These films applied in meat showed the greatest inhibition of *Listeria monocytogenes* and *Escherichia coli* O157:H7. Results suggest that films containing antimicrobials can be used to promote safety and quality of packaged meat.

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derived from plants [ 14 , 15 ], organic acids [ 16 ], nisin or with different additives (chitosan, clove and pepper) in vacuum-packed fish steaks. Other applications of these antimicrobial coatings in meat products can be also Antimicrobial Films: Elaboration and Application: Working with fish proteins and anchovy (*Engraulis anchoita*) protein isolate (API) with adding organic acids. **Antimicrobial Films: Elaboration and Application - Bucher Wenner** Mar 14, 2014 Antimicrobial Films: Elaboration and Application. Working with fish proteins and organic acids. LAP LAMBERT Academic Publishing **Antimicrobial Films: Elaboration and Application / 978-3-659-18954** Apr 19, 2017 The application of edible biopolymers directly extracted from biomass (proteins, lipids of perishable food products, mainly fish, meat, fruits and vegetables. This is particularly the case for edible antimicrobial films and coatings that Essential oils derived from plants [14,15], organic acids [16], nisin or

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