# Application of Cold Plasma Technology in Food Processing (Arial Font Size 14, Bold)

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## ABSTRACT

Cold plasma technology has been reported to have potential applications in food processing. It has been considered as a non-thermal processing technology for surface decontamination of food products as well as packaging materials. The different aspects of cold plasma and its effect on microorganisms, enzymes, carbohydrates, nutritional compounds, and packaging materials has been studied and reported. This technology can be used in combination with other minimal processing technologies to effectively process the food products without affecting its natural characteristics. However, more systematic studies need to be done in this regard and selection of processing conditions during treatment still needs more work so that this technology can be commercially become viable. This review encompasses the theoretical aspects of plasma generation, its effect on food constituents and its application areas. (**250 words maximum**)

The main text, like the author names used Arial font, 12 point for the Author names and 11 point for the remainder of the abstract. Type or paste your text into this file, but remember to keep the page margins the same as is set here which is 2.5 cm all round. Paragraphs are justified (straight-edged) on both left and right.

**Keyword**: cold plasma, non thermal processing, surface decontamination, packaging (6 max)