

**QUALITY CHANGES OF SOME FOODSTUFFS ON  
COMBINED PRESERVATION METHOD CHILLING -  
MODIFIED ATMOSPHERE PACKAGING  
- short summary of PhD Thesis -**

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**Abstract** Preservation effect of the refrigeration, based on speed reaction reduction and modifying agents influence, is more effective at the lower temperature level. The preservation effect of chilling temperature can be increased through auxiliary effect of some auxiliary procedures, like modified or controlled atmosphere packaging, from warehouse or from packs.

**Keywords:** preservation, modified atmosphere packing

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