



# *A systematic multivariate approach in modeling the shelf-life of fresh-cut salads as a function of temperature and packaging atmospheres*

**Kapetanakou<sup>1</sup>, A. E., Manios<sup>1</sup>, S. G., Tsevdou<sup>2</sup>, M., Orfanoudaki<sup>2</sup>, A., Lalechou<sup>1</sup>, E., Skabardoni<sup>1</sup>, L., Dermesonluoglu<sup>2</sup>, E., Doultzos<sup>1</sup>, D., Katsaros<sup>2</sup>, G., Gogou<sup>2</sup>, E., Taoukis<sup>2</sup>, P., Skandamis<sup>1</sup>, P. N.\***

**<sup>1</sup> Laboratory of Food Quality Control and Hygiene, Department of Food Science & Technology, Agricultural University of Athens, Greece**

**<sup>2</sup> Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece**

