

# Plasma-activated water: a novel approach for food safety and preservation?

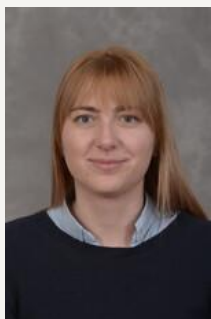
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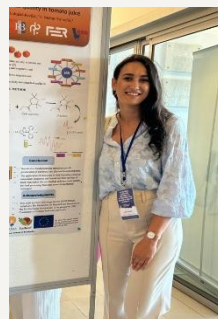
# THANK YOU FOR YOUR ATTENTION!



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” THE POTENTIAL OF PLASMA-ACTIVATED WATER APPLICATION ON  
FUNCTIONAL FOOD COMPONENTS ”

