

REFERENCES

- Banjara, N., Suhr, M. J., & Hallen-Adams, H. E. (2015). Diversity of Yeast and Mold Species from a Variety of Cheese Types. *Current Microbiology*, 70(6), 792–800.
doi:10.1007/s00284-015-0790-1
- Birbilis, N., Muster, T. H., & Buchheit, R. G. (2011). Corrosion of Aluminum Alloys. *Corrosion mechanisms in theory and practice*, 705-736.
- Dutta, A., & Dutta, G. (2016). Comparing OPTIMUM BARRIER VARIABLES OF ALUMINIUM and MPET foil based laminates for coffee packaging. *Journal of Applied Packaging Research*, 8(3), 5.
- EMBALA, A., & FOLIJE, N. (2016). Corrosion behavior and the weak-magnetic-field effect of aluminum packaging paper. *Materiali in tehnologije*, 50(2), 165-173.
- Han, J. H. (2014). A review of food packaging technologies and innovations. *Innovations in food packaging*, 3-12.
- Kerry, J. (2012). Aluminium foil packaging. *Packaging technology*, 163-177.
- Lazić, V., Budinski-Simendić, J., Gvozdenović, J., & Simendić, B. (2010). Barrier properties of coated and laminated polyolefin films for food packaging. *Acta Physica Polonica A*, 117(5), 855-858.
- Li, Z., Yi, D., Tan, C., & Wang, B. (2020). Investigation of the stress corrosion cracking behavior in annealed 5083 aluminum alloy sheets with different texture types. *Journal of Alloys and Compounds*, 817, 152690.
- Papiewski, J. (2019). Melting Temperature of Aluminum Foil. Retrieved from <https://sciencing.com/melting-temp-aluminum-foil-9207.html>
- Patel, J., Al-Ghamdi, S., Zhang, H., Queiroz, R., Tang, J., Yang, T., & Sablani, S. S. (2019). Determining shelf life of ready-to-eat macaroni and cheese in high barrier and oxygen scavenger packaging sterilized via microwave-assisted thermal sterilization. *Food and Bioprocess Technology*, 12, 1516-1526.

- Peng, X., Shin, Y., Zervoudakis, A. J., Nomura, K., Lindenmeyer, K. M., Miller, K. M., & Ellison, C. J. (2023). Poly (ethylene terephthalate)-polyethylene block copolymer architecture effects on interfacial adhesion and blend compatibilization. *Journal of Polymer Science*.
- Peng, N., Wen, Y., & He, Y. (2019). Effects of temperature on electrochemical dissolution behavior of aluminum foil. *SN Applied Sciences*, 1, 1-7.
- Petrucci R. H. Herring F. G. Madura J. D. & Bissonnette C. (2017). General chemistry : principles and modern applications (Eleventh). *Pearson*.
- Salas, B. V., Wiener, M. S., Stoytcheva, M., Zlatev, R., & Beltran, M. C. (2012). Corrosion in the food industry and its control. *Food Industrial Processes-Methods and Equipment*, 29168.
- Sehgal, A., Frankel, G. S., Zoofan, B., & Rokhlin, S. (2000). Pit growth study in Al alloys by the foil penetration technique. *Journal of the electrochemical society*, 147(1), 140.
- Sengun, I., Yaman, D. B., & Gonul, S. (2008). Mycotoxins and mould contamination in cheese: a review. *World Mycotoxin Journal*, 1(3), 291-298.
- Tamarindo, S., & Pastore, C. (2016). Packaging film impact on food organoleptic properties: An experimental study. *Journal of Applied Packaging Research*, 8(4), 5.