

ACKNOWLEDGEMENTS	3
ABSTRACT	4
ABSTRAKT	5
INTRODUCTION	6
1. THEORETICAL PART	
1.1 POLYMERS IN FOOD AND PHARMACEUTICAL PACKAGING	8
1.1.1 Key properties of polymeric materials used in packaging	10
1.1.2 Interactions between packaging materials and products	15
1.1.3 Plastic packaging technologies	17
1.2 BIOACTIVE PACKAGING	19
1.2.1 Migratory and non-migratory bioactive packaging	19
1.2.2 Antibacterial packaging	22
1.3 MICROENCAPSULATION	27
1.3.1 Microcapsules	29
1.3.2 Microencapsulation techniques	30
1.3.3 Release mechanisms	33
1.3.4 Coating materials for microencapsulation	36
AIMS OF WORK	41
2. EXPERIMENTAL PART	42
2.1 MATERIALS AND SAMPLE PREPARATION	42
2.2 CHARACTERIZATION METHODS	47
2.2.1 Determination of water content	47
2.2.2 Degree of swelling and solubility determination	47
2.2.3 Mechanical test	48
2.2.4 Thermal analysis	48
2.2.5 Spectroscopic analysis	49
2.2.6 Studies of antibacterial properties	50
2.2.7 Microcapsule characterization	52
3. RESULTS AND DISCUSSION	56
3.1 Polyvinyl alcohol/lactic acid (PVA/LA) compounded polymeric films: effect of PVA hydrolysis degree on resulting properties	57
3.2 The effect of crosslinking on mechanical properties and solubility of the PVA/LA polymer films	75
3.3 Optimization of crosslinking agent concentration in PVA/BCAR microcapsules preparation	80
3.4 Effect of LA on PVA/BCAR microcapsules preparation and properties	103
CONCLUSIONS	108
CONTRIBUTIONS TO SCIENCE AND PRACTICE	112
REFERENCES	113
LIST OF FIGURES	122
LIST OF TABLES	126
LIST OF ABBREVIATIONS	127
CURRICULUM VITAE	128