

- at-home testing procedure for ready-to-heat meals. *Food Quality and Preference*, Vol. 24 (1), p. 171–178.
17. Pardo G., Zufía J. (2012) Life cycle assessment of food-preservation technologies. *Journal of Cleaner Production*, Vol. 28, p. 198–207.
 18. Patras A., Tiwari B.K., Brunton N. P., Butler F. (2009) Modelling the effect of different sterilisation treatments on antioxidant activity and colour of carrot slices during storage. *Food Chemistry*, Vol. 114 (2), p. 484–491.
 19. Regueiro J., Wenzl T. (2015) Development and validation of a stable-isotope dilution liquid chromatography–tandem mass spectrometry method for the determination of bisphenols in ready-made meals. *Journal of Chromatography A*, Vol. 1414, p. 110–121.
 20. Remnant J., Adams J. (2015) The nutritional content and cost of supermarket ready-meals. Cross-sectional analysis. *Appetite*, Vol. 92, p. 36–42.
 21. Simpson R., Figueroa I., Llanosa D., Teixeira A. (2007) Preliminary validation of on-line correction of process deviations without extending process time in batch retorting: Any low-acid canned foods. *Food Control*, Vol.18 (8), p. 983–987.
 22. Smigic N., Djekic I., Martins M. L., Rocha A., Sidiropoulou N., Kalogianni E. P. (2016) The level of food safety knowledge in food establishments in three European countries. *Food Control*, Vol. 63, p. 187–194.
 23. Stratakis A.C., Linton M., Patterson M. F., Koidis A. (2015) Effect of high-pressure processing on the shelf life, safety and organoleptic characteristics of lasagne ready meals during storage at refrigeration and abuse temperature. *Innovative Food Science & Emerging Technologies*, Vol. 30, p. 1–7.
 24. Suryawanshi M.V. (2008) Minimal processing and packaging studies in potato. Department of horticulture. College of agriculture, Dharwad University of agricultural sciences, Dharwad, p. 82.