

ActInPak

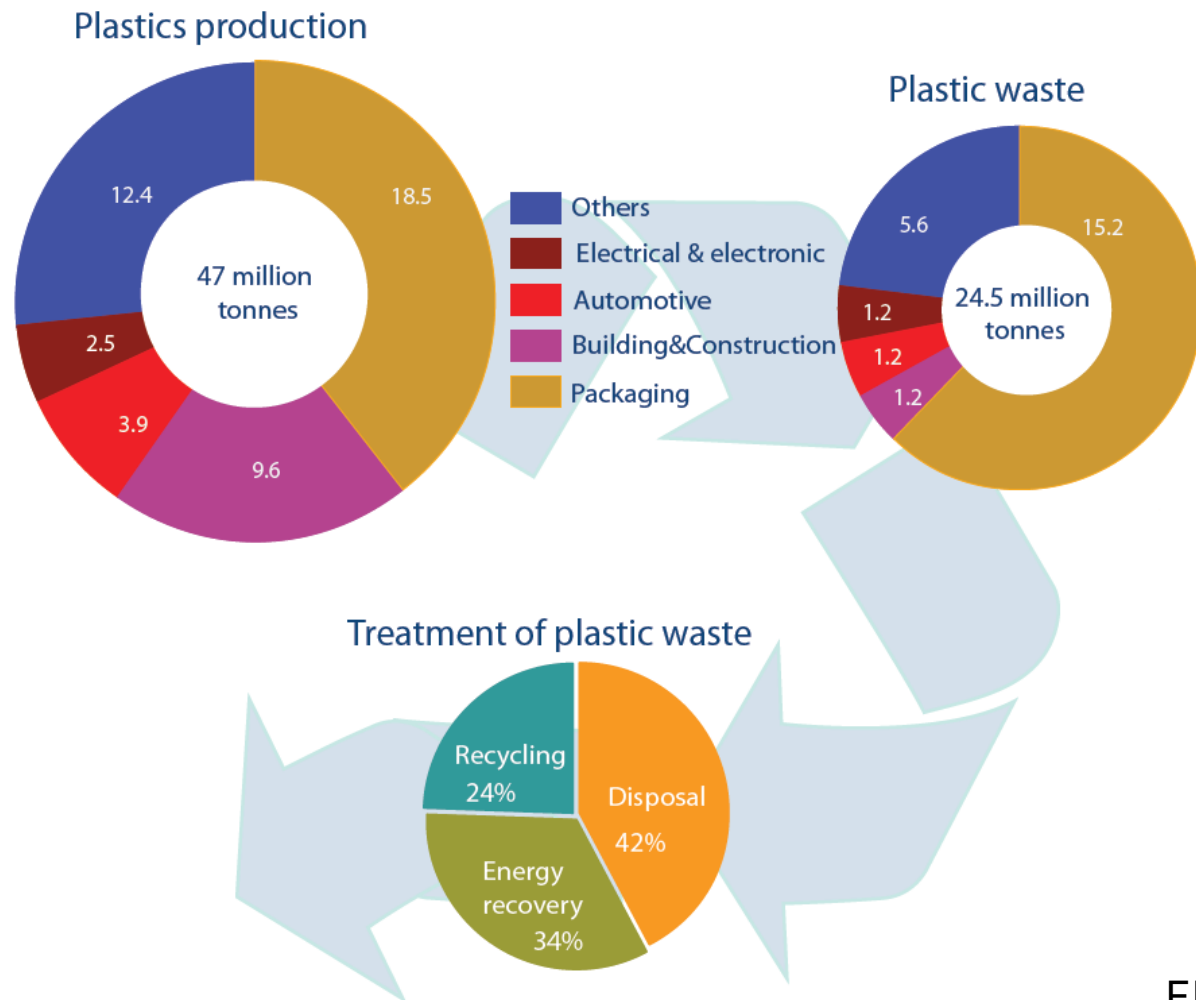
COST Action FP1405

Active and intelligent fibre-based packaging – innovation and market introduction

Renewable active food packaging using potato chip industry byproducts

Idalina Gonçalves

Plastic Waste



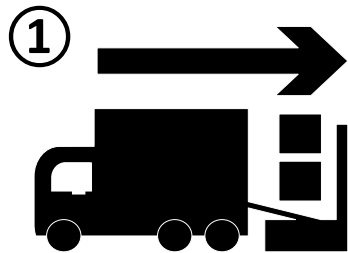
Organic Waste



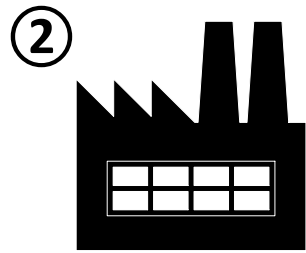
Global value

≈ 190 million
tonnes/year

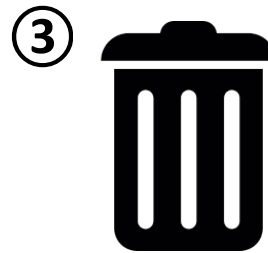
Research line



①
Raw materials
supply



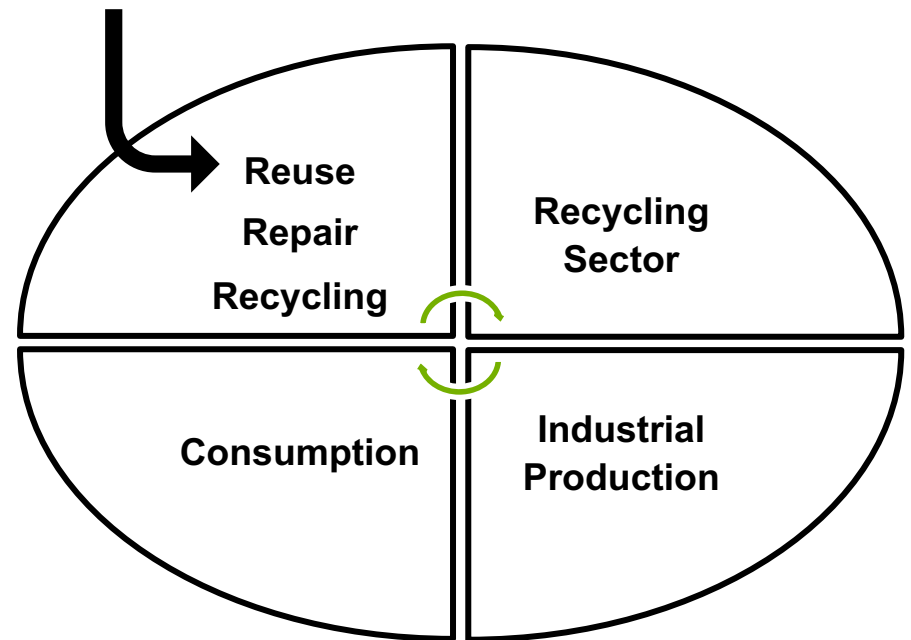
②
Industrial
Production



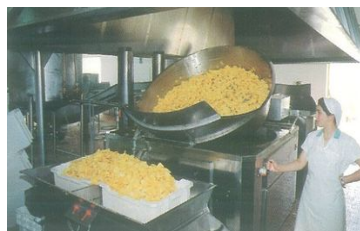
③
Waste
Disposal

LINEAR ECONOMY

**CIRCULAR
ECONOMY**



Goals

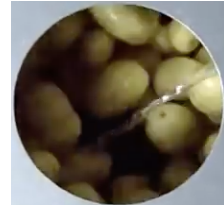


Portuguese potato chip industry

Byproducts



Industrial Byproducts



Potato peels

Washing waters



Industrial Byproducts



Frying residues + Rejected potato chip



Biopolymers' sources



Washing
waters



Small crude
potato slices



Starch

Phenolics



Potato peel



Waxes



Frying
residues



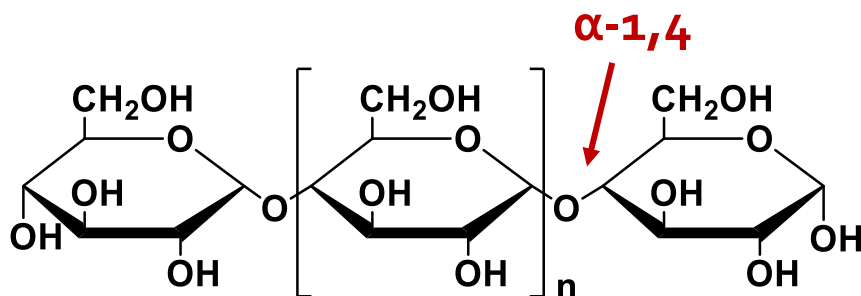
Rejected
potatoes



Oils

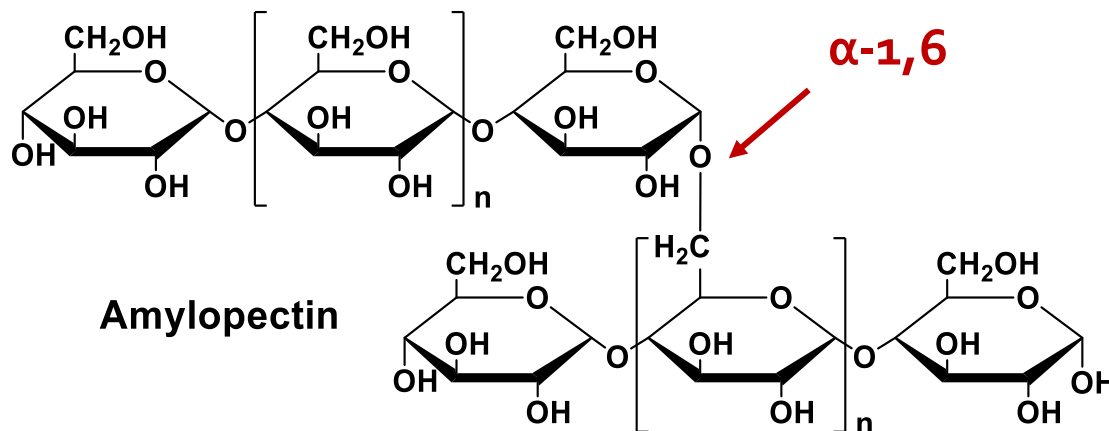
Biopolymers

Starch



Amylose

Gelling and
Thickness Properties



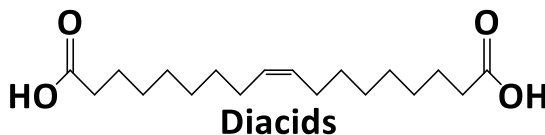
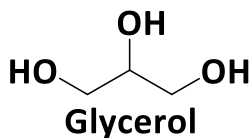
Amylopectin

Other compounds of interest

Waxes

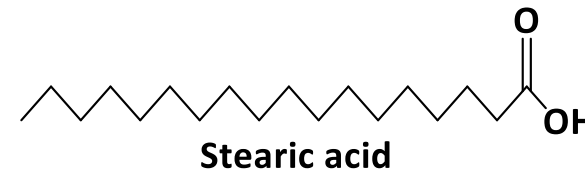
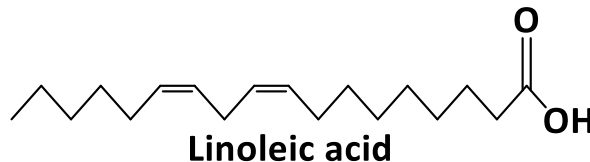
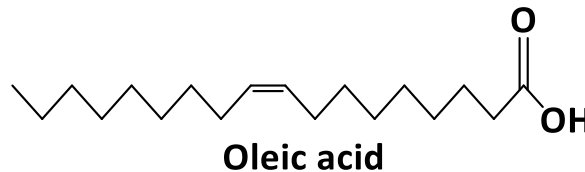
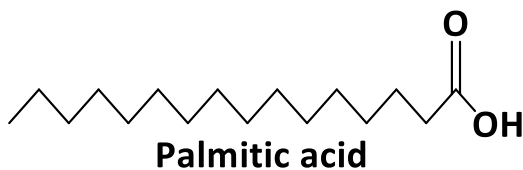
Suberin

Cutin



Oils

Hydrophobic and
Plasticizing Properties



Starch-based films



Potato starch



Potato starch-based films

Experimental optimization

Biopolymers concentration

Plasticizer concentration

Gelatinization temperature

Casting time/temperature

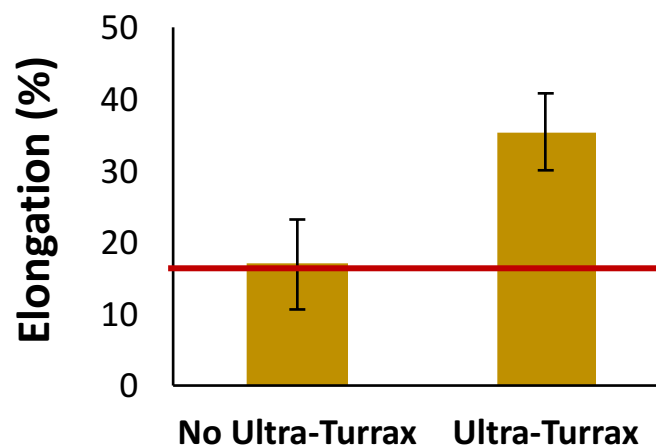
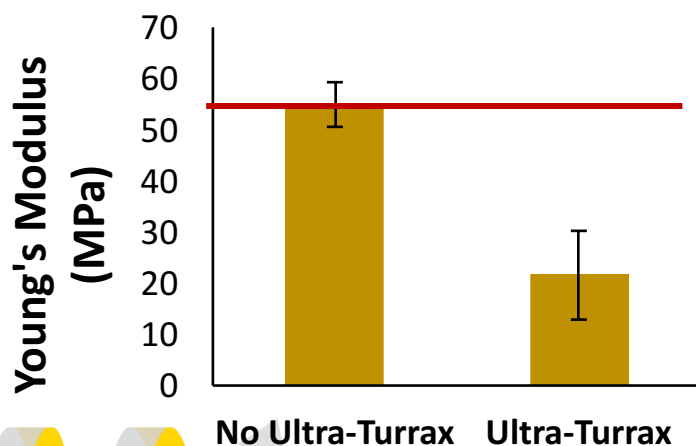
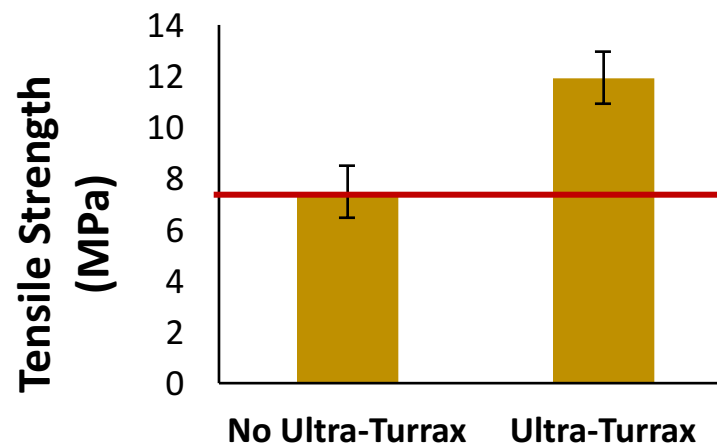
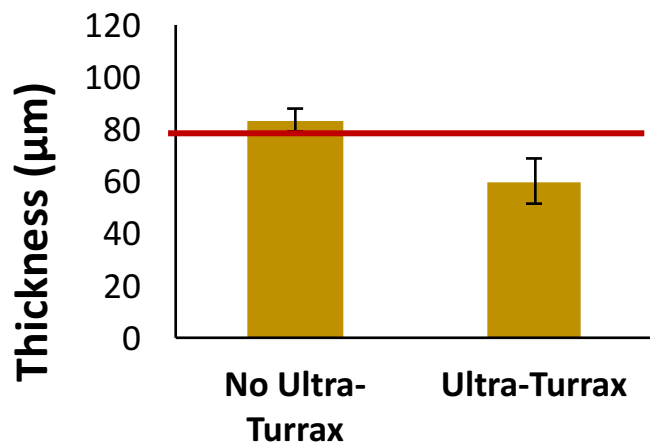
Mechanical processing

Mechanical Processing

Ultra-Turrax application



Particle size reduction of the starch-granules



Starch-based films performance



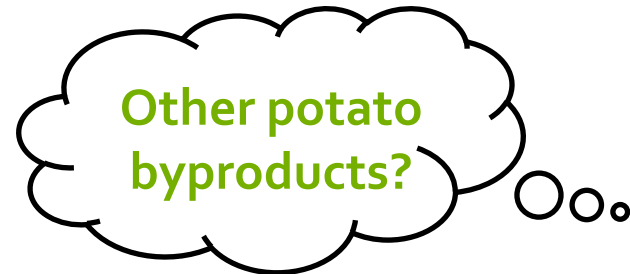
Starch films



Mechanical Properties



Resistance to water conditions



Starch-based films with lipids

Biopolymers extraction from potato industry byproducts



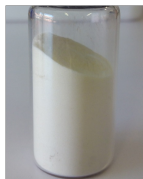
Potato washing waters



Frying residues



Potato peels



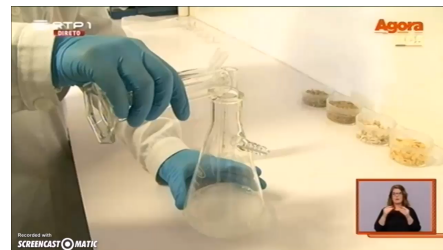
Potato starch



Oil

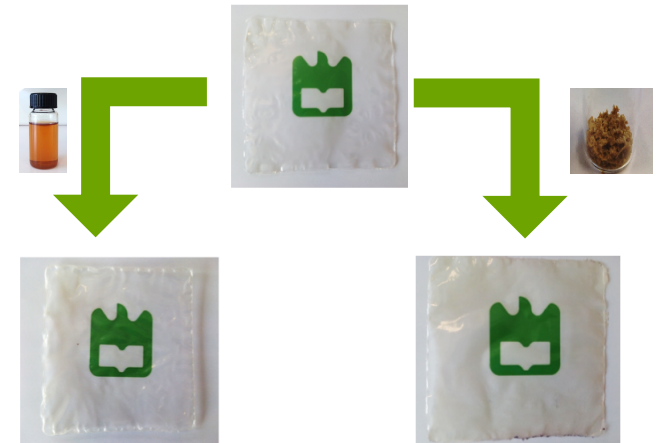


Waxes



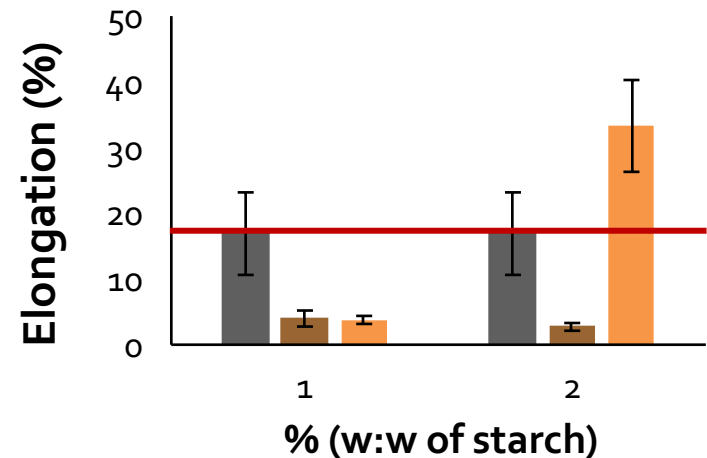
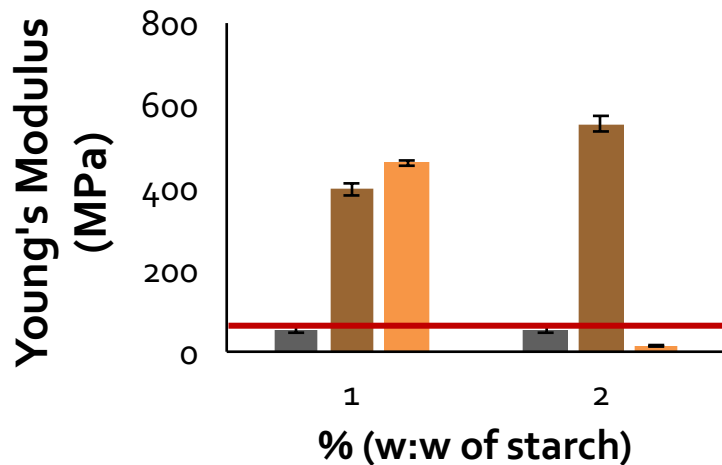
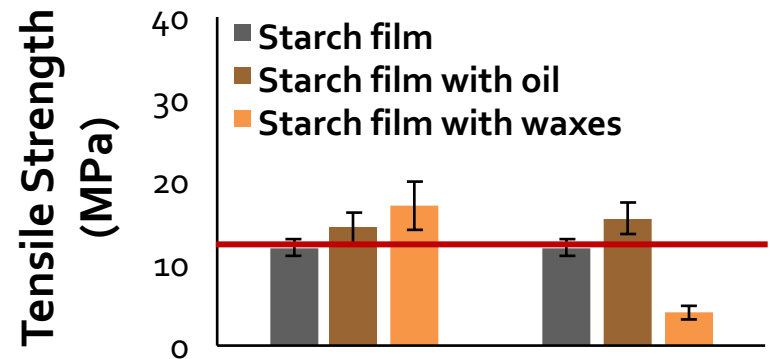
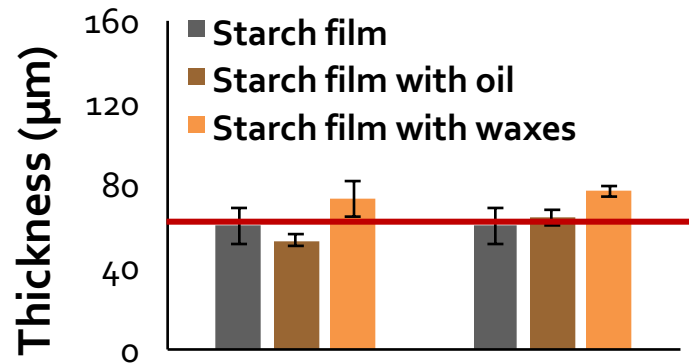
Experimental optimization

- Biopolymers concentration
- Plasticizer concentration
- Gelatinization temperature
- Casting time/temperature
- Mechanical Processing



Potato starch-based films containing **oil/waxes**

Mechanical Properties

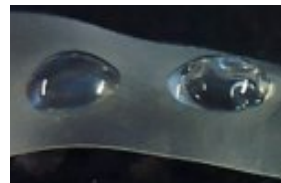


Starch-based films with lipids

Hydrophobicity and mechanical improvement



Starch-based films

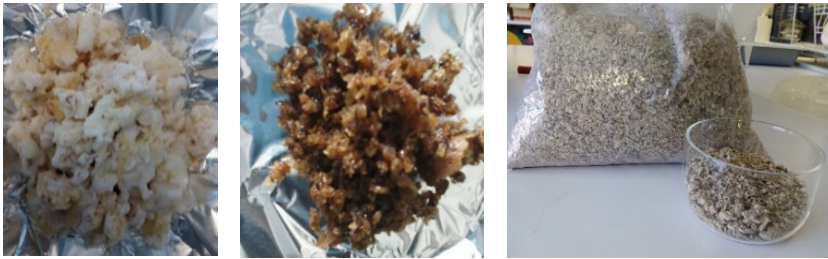


Starch-based films containing **oils**



Major Remarks

Potato chips industry byproducts



Biopolymers
extraction



Biobased packaging materials



Enhancement of **hydrophic** and
mechanical performance

Future work

Active starch-based films containing lipidic compounds



Potato peel



Phenolics



Extraction



Incorporation on starch-based formulation



Enzymatic processing



Encapsulation



Validation tests



Acknowledgments

FCT financial support:

SFRH/BPD/104712/2014



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Thank you for your attention

