BIOFOODPACK



Biocomposite Packaging for Active Preservation of Food

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BIOFOODPACK is a **M-era.NET project**

aiming to develop a sustainable biocomposite food packaging material to actively interact with foodstuffs, leading to improved food safety with minimal processing, reducing food loss and waste.

Antimicrobial and antioxidant properties of natural resources are combined with different fillers to achieve water resistant materials with enhanced mechanical and gas barrier properties and electrically conductive for *in-pack* low temperature sterilization by pulsed electric fields (PEF).



Requirements:

- **Biodegradable** packaging material; \checkmark
- **Bioactive** properties to extend food shelf-life, \checkmark reducing food loss and waste;
- Electrical conductive material to allow in- \checkmark pack food sterilization at low temperature using pulsed electric fields, which maintains the nutritional quality and enhance the shelflife of the food.

IN SCIENCE & TECHNOLOGY



Up-Scale

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