

Bio-based food packaging to improve shelf-life of fresh food produce & reduce landfill waste (RefuCoat)

18 September 2017

The RefuCoat project intends to demonstrate a solution for improving the shelf-life of fresh food produce with the use of active substances in films and trays. This project will also reduce landfill waste by developing 2 types of packaging; one fully biodegradable and compostable, and the second one bio-based and non-biodegradable but easily recyclable – preventing the expensive and complex recycling steps associated with current metallised and modified atmospheric packaging (MAP). The main objectives of this project include:

- Improving the performance of food packages
- Reducing landfill waste
- Improving cost- and environmental effectiveness in processing
- Improving the preservation of fresh food produce (cereals, meat, snacks and savory products)
- Opening new markets and contributing to job creation

RefuCoat is a 3-year project that began in June 2017, and has received funding from the Bio-Based Industries Joint Undertaking under the European Union's Horizon 2020 Research and Innovation programme under grant agreement 74591. The project is coordinated by AIMPLAS -Technological Institute of Plastics. 12 partner organisations bring together competences in biotechnology, food packaging, food production, manufacturing/testing, consumer research and communication, and food regulation and safety assessment.

For more information, visit www.refucoat.eu