



Nanopack: Safer food, less waste

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NanoPack will demonstrate a solution for extending food shelf life by using novel smart antimicrobial surfaces, applied in active food packaging products. These state-of-the-art packaging solutions for perishable foods based on natural nanomaterials will enhance food safety for consumers by inhibiting the growth of foodborne microbes, which in turn will prevent food-borne illness outbreaks and reduce food waste caused by early spoilage.

NanoPack intends to develop, scale up and run pilot lines in operational industrial environments to manufacture antimicrobial polymer films that are commercially feasible and accepted by retailers and consumers alike.

NanoPack is a 3-year project that began in January 2017, and has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 720815. The project is coordinated by Dr Ester Segal, of the Technion – Israel Institute of Technology. 18 partner organisation from 11 countries, bring together competences from nanotechnology, food packaging manufacturing/testing, food production, life cycle assessment, food regulation and safety assessment, consumer research and communication.

For more information, visit www.nanopack.eu.