NanoPack to Present Novel Food Packaging at Anuga FoodTec

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The EU-funded NanoPack Project will reveal the results of new antimicrobial efficacy tests that demonstrate the ability of its innovative film to extend bread shelf life by an extra three weeks at Anuga FoodTec, which will take place March 20–23, 2108 in Cologne.

During the trade fair, NanoPack will hold a special presentation on developing state-of-the-art antimicrobial packaging solutions to improve food safety and reduce food waste. The presentation by Dr. Frederik De Bruyn, Business Development Manager of the Bio Base Europe Pilot Plant, which is part of the NanoPack consortium, will take place on Thursday, March 22 at 10:30 am.

The presentation will highlight NanoPack's efforts to develop and demonstrate antimicrobial packaging solutions for perishable foods based on natural nanomaterials that will prevent food-borne illness outbreaks and reduce food waste caused by early spoilage.

Visitors are invited to NanoPack Stand E062, Hall 4.2 to learn more about the project and how nanotechnology in food packaging helps reduce food waste.

A first round of antimicrobial efficacy tests has demonstrated the NanoPack film's ability to inhibit mould growth on food-additive free bread.

Breads that were inoculated with relevant-mould spores and packed with NanoPack's innovative film insert had no mould growing for up to 27 days post packaging.

"The tests results confirmed the ability of our antimicrobial packaging solutions to significantly extend shelf life, improve food safety and reduce food waste," said NanoPack's coordinator Ester Segal, associate professor at the Technion-Israel Institute of Technology. "We are currently getting ready for the second round of testing with newer and more sophisticated film formats to expand these promising results to other perishable foods and further improve performance."

About NanoPack

NanoPack is an EU-funded project which aims to develop and demonstrate solutions for extending food shelf life through using novel antimicrobial surfaces applied in active food packaging products.

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

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