

Active packaging

Principles

The active packaging contains substances that interact with the food it contains, so that it is able to release these substances into the product to increase its quality and/or delay its deterioration, or it can absorb other substances generated by the food and that compromise its quality and/or shelf life.

Within the framework of the Shealthy project, work is being carried out on the development of an active packaging containing extracts from plant residues with antimicrobial and antioxidant capacity, so that it can extend the shelf life of minimally processed fruits and vegetables.

Benefits



Increased shelf life



Increased quality



Improving product safety



Reduction of food waste



Invisibility to the consumer



Challenges

- Tailor-made development
- Possible increase in the cost of packaging