

# Enzymatic Synthesis of Tannin-Chitosan-Based Biopolymer Films for Innovative and Sustainable Active Food Packaging

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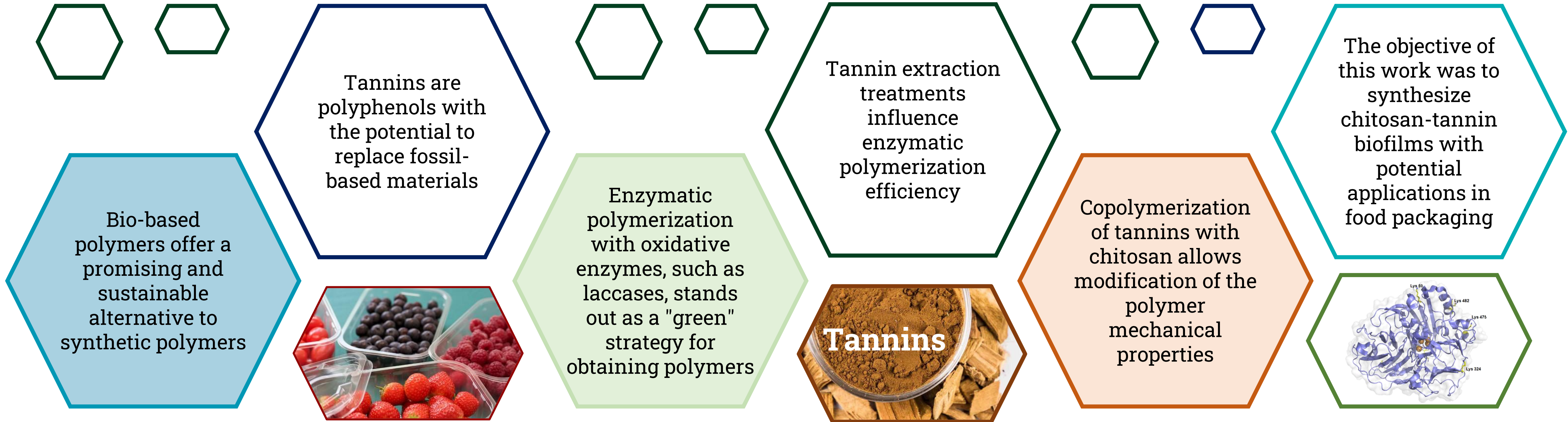
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## INTRODUCTION



## METHODOLOGY

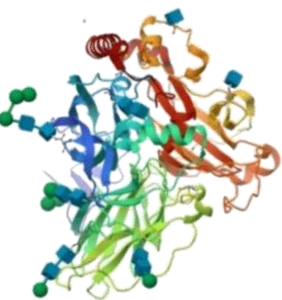
### Characterization of tannins



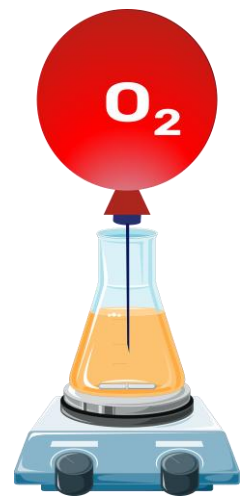
- Proximate and ultimate analysis
- Elemental analysis
- Thermogravimetric analysis (TGA)
- Infrared analysis (FT-IR)
- Micropyrolysis coupled to gas chromatography with mass spectrometry (PY-GC/MS)

### Purification and characterization of the enzyme

- Activity at different pH and temperature
- Protein concentration
- Electrophoresis
- Purification

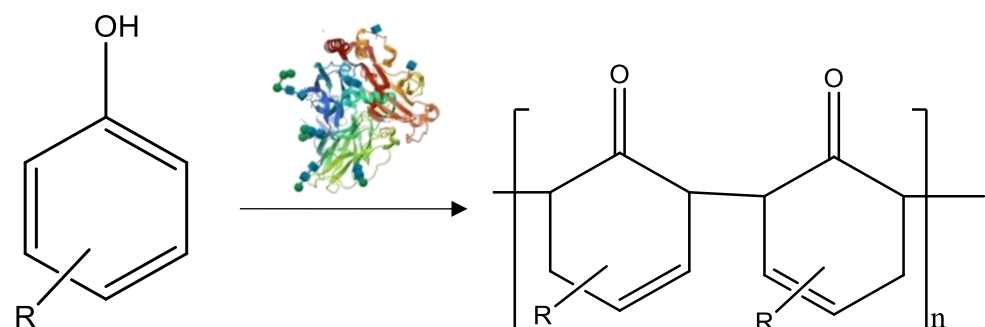


### Enzymatic polymerization



- Viscosity
- Phenol content
- Chitosan

1 h a 40 °C



### Polymer Characterization

- Thermogravimetric analysis (TGA)
- Mid-infrared analysis (FT-IR)
- Micropyrolysis coupled to gas chromatography with mass spectrometry (PY-GC/MS)
- Antioxidant properties
- Photoprotective capacity
- Water solubility test
- Scanning Electron Microscope (SEM)



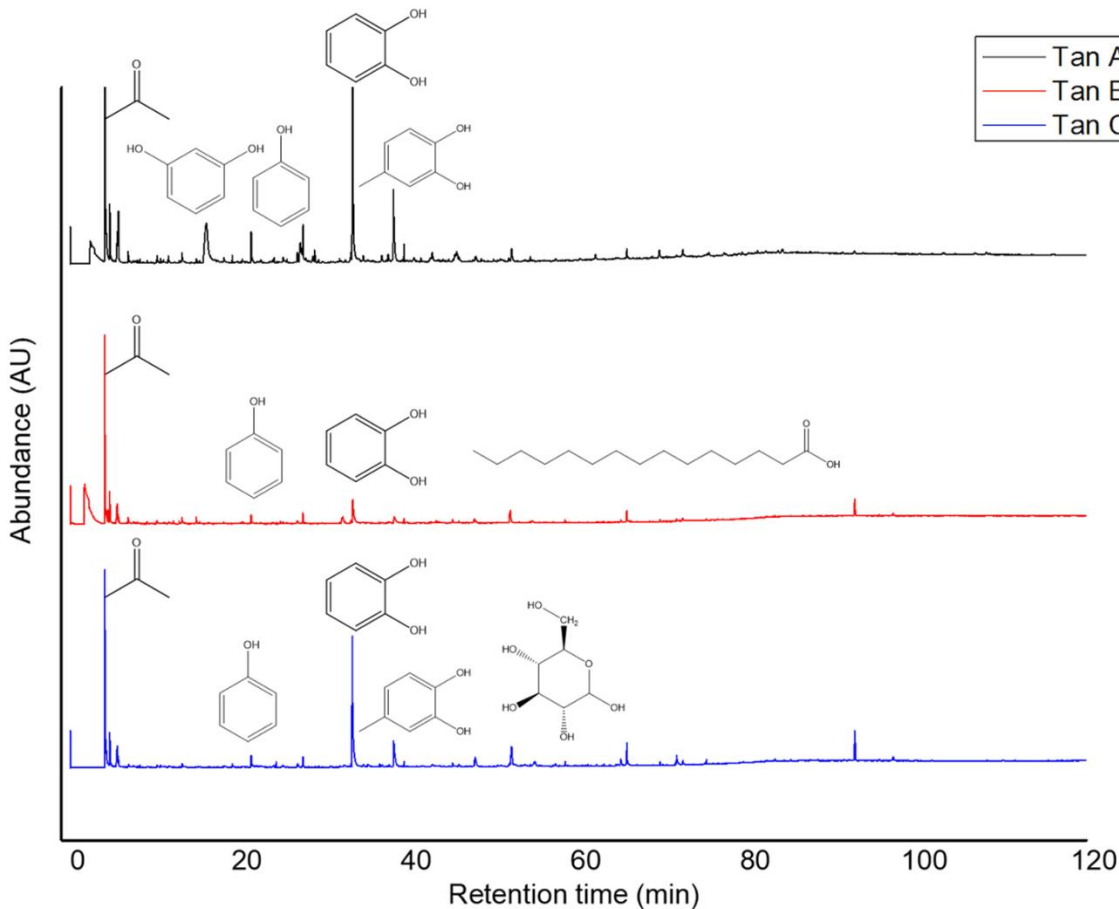
## RESULTS

### Tannins

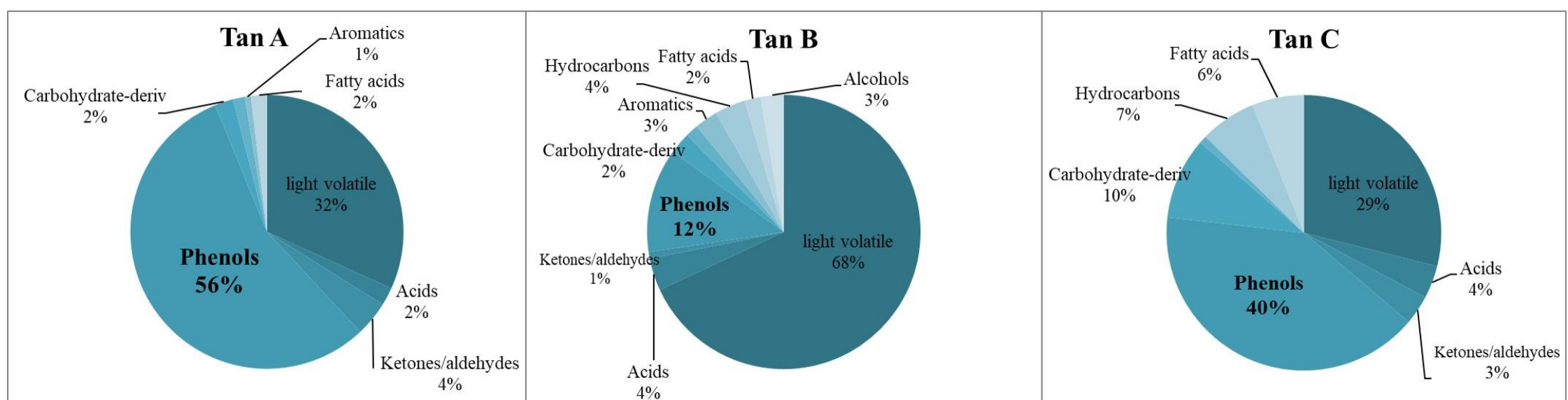
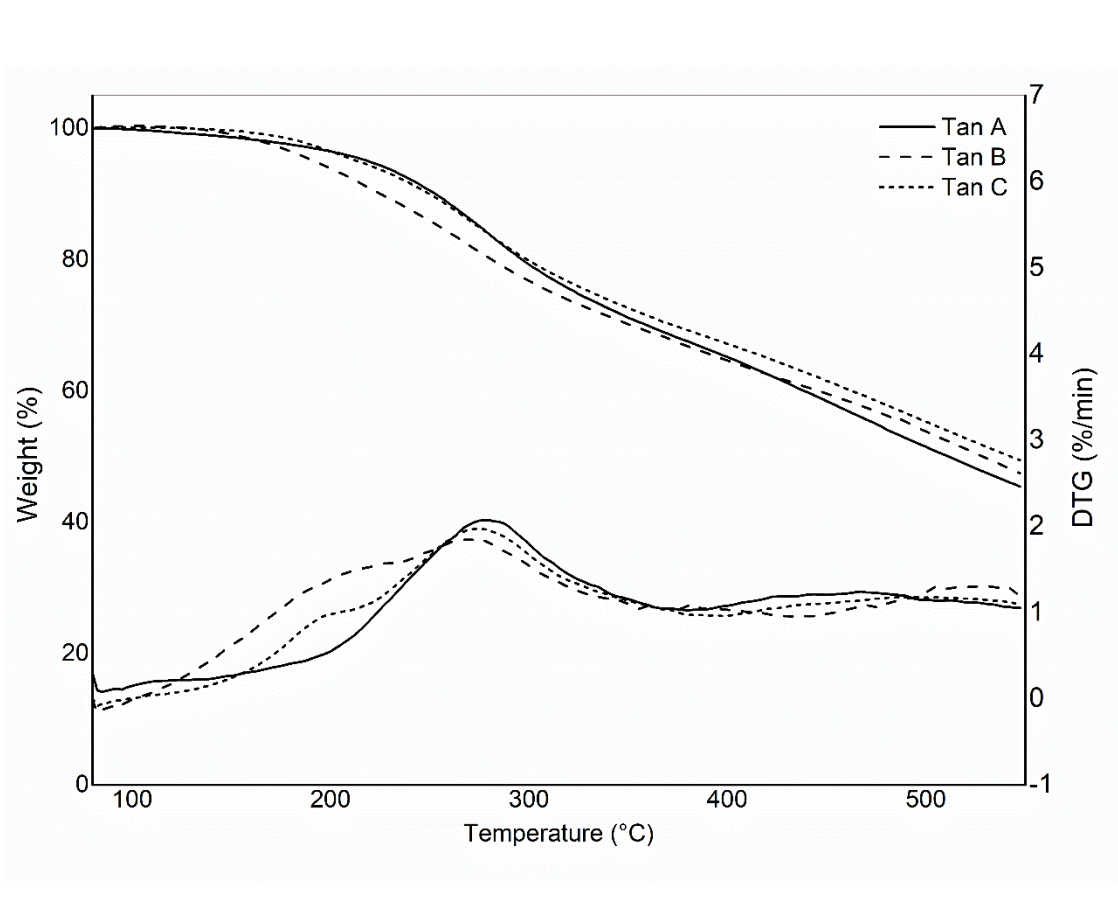
Proximate analysis (db, wt%)	Tan A	Tan B	Tan C
Moisture	12.00 ± 0.10	8.04 ± 0.08	6.99 ± 0.11
Ash	0.11 ± 0.02	0.18 ± 0.02	0.19 ± 0.01
Volatile matter	68.40 ± 0.61	73.40 ± 0.22	61.50 ± 0.4
Fixed carbon <sup>a</sup>	19.49 ± 0.95	18.40 ± 0.44	31.30 ± 0.75
Ultimate analysis (daf, wt%)			
C	46.3 ± 0.1	44.9 ± 0.1	52.8 ± 0.3
H	4.64 ± 0.06	4.27 ± 0.19	5.41 ± 0.01
N	0.408 ± 0.019	0.326 ± 0.004	0.190 ± 0.033
O <sup>a</sup>	48.7 ± 0.2	50.5 ± 0.6	41.6 ± 0.8

<sup>a</sup>By difference; db, dry basis; daf, dry and ash-free.

### PY-GC/MS



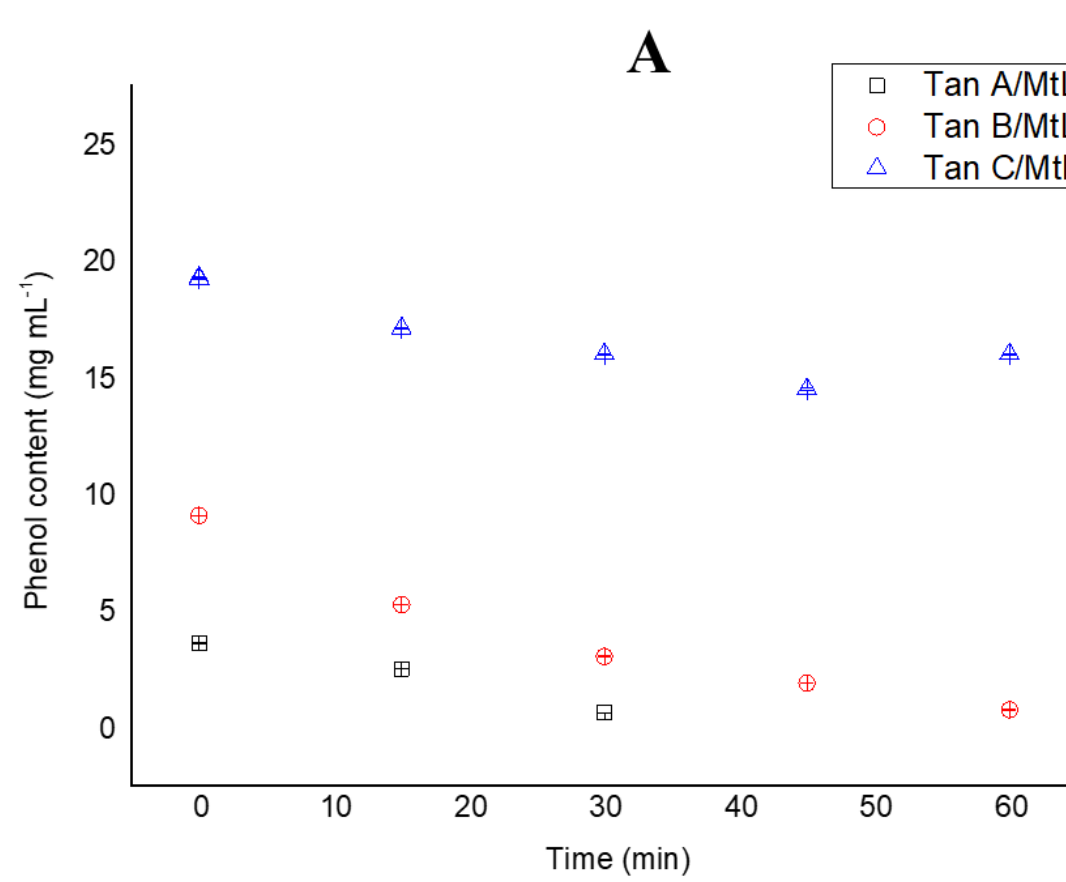
### TGA



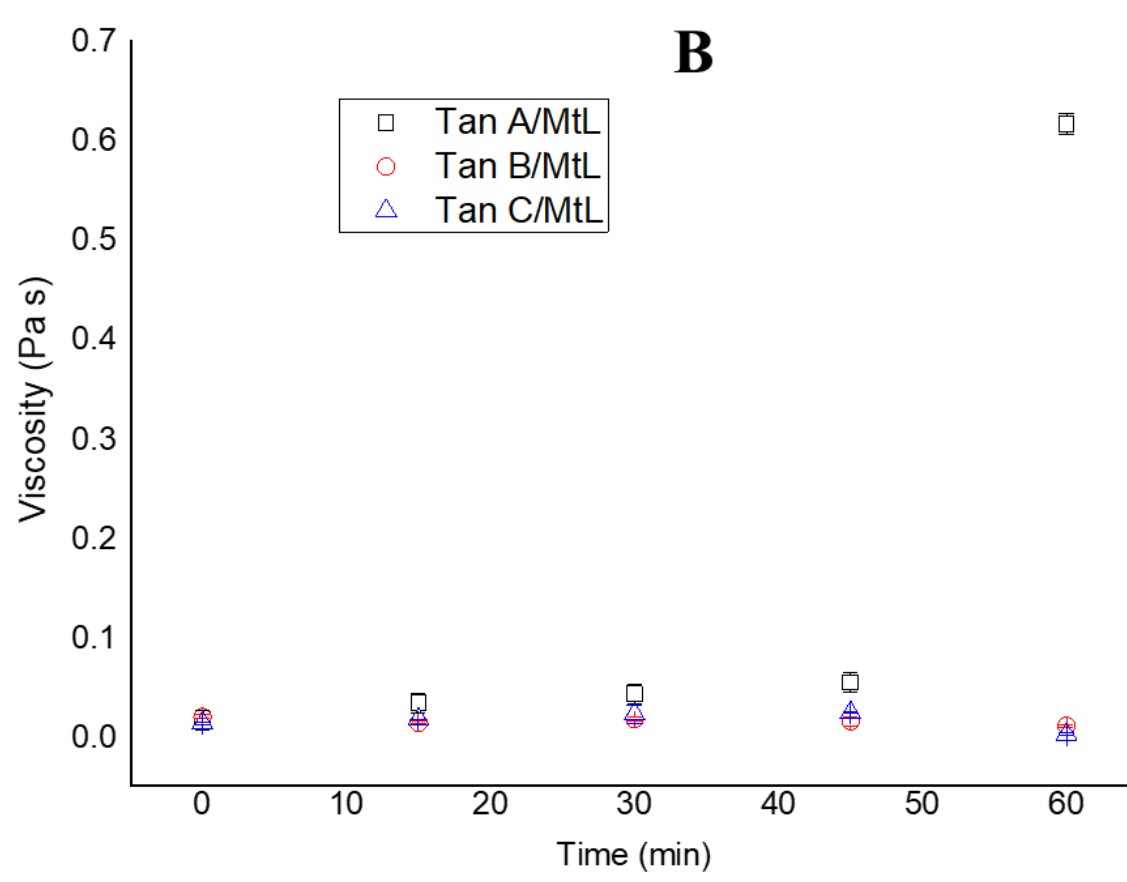
## RESULTS

### Enzyme Polymerization

#### Phenol content

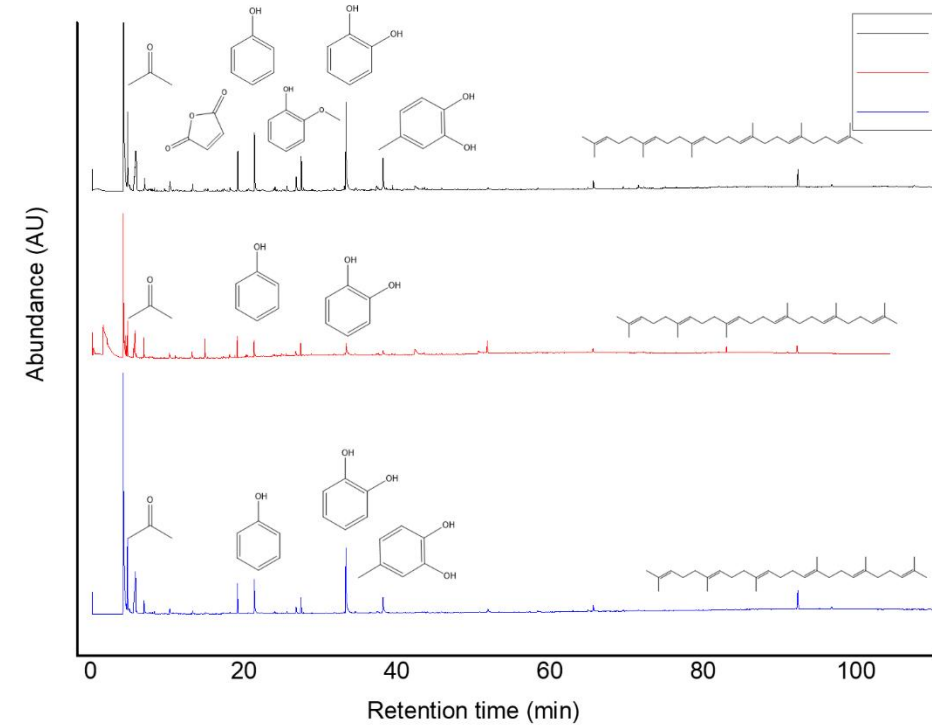


#### Viscosity

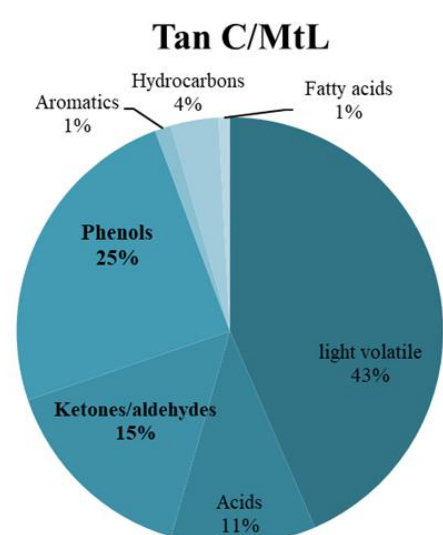
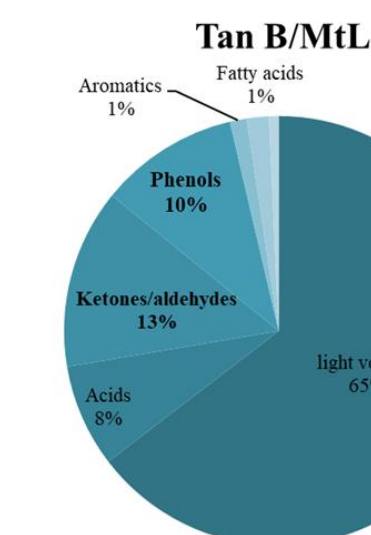
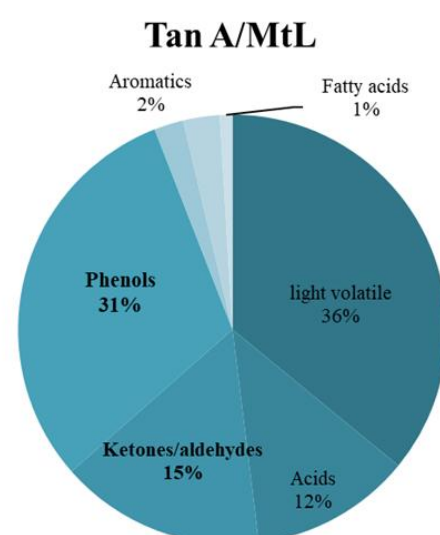
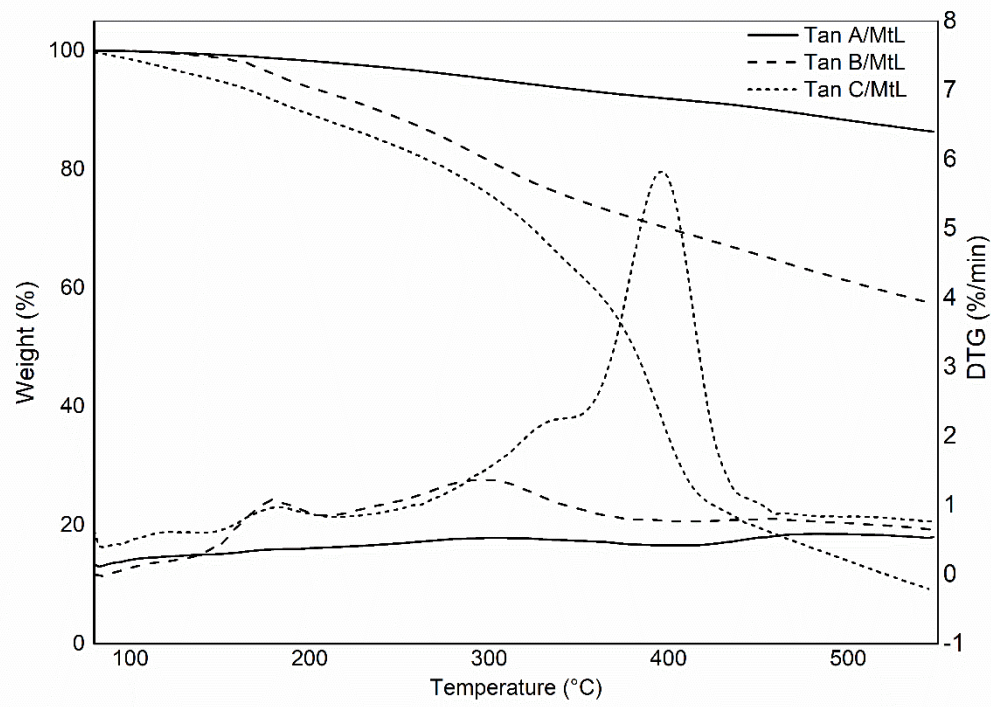


### Tannin polymers

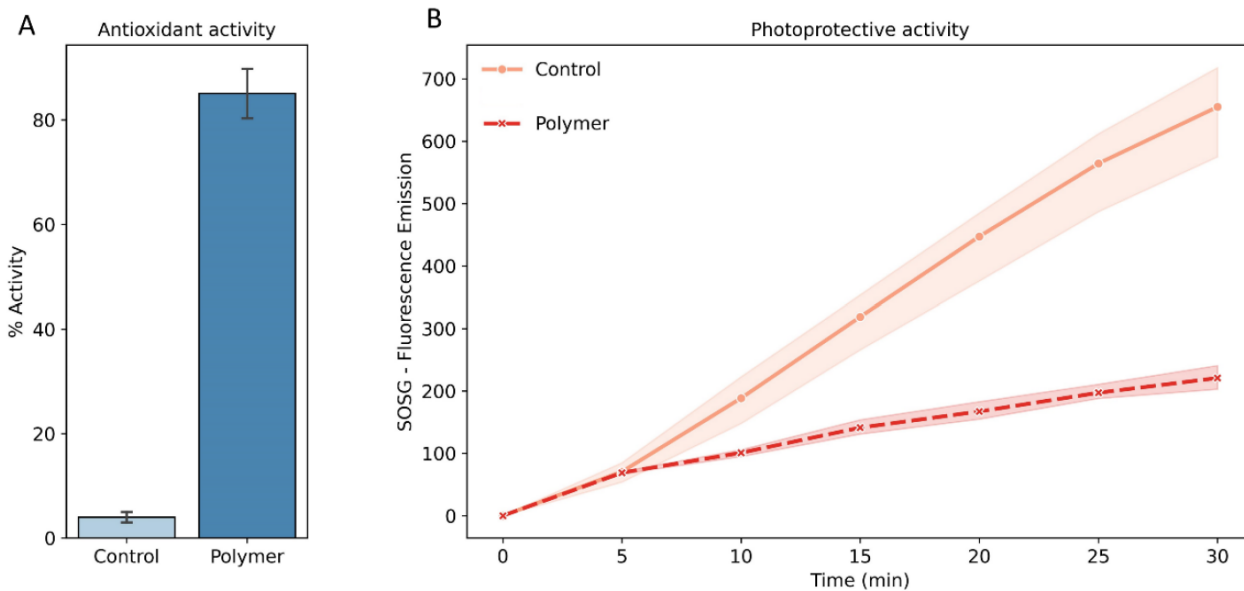
#### PY-GC/MS



#### TGA



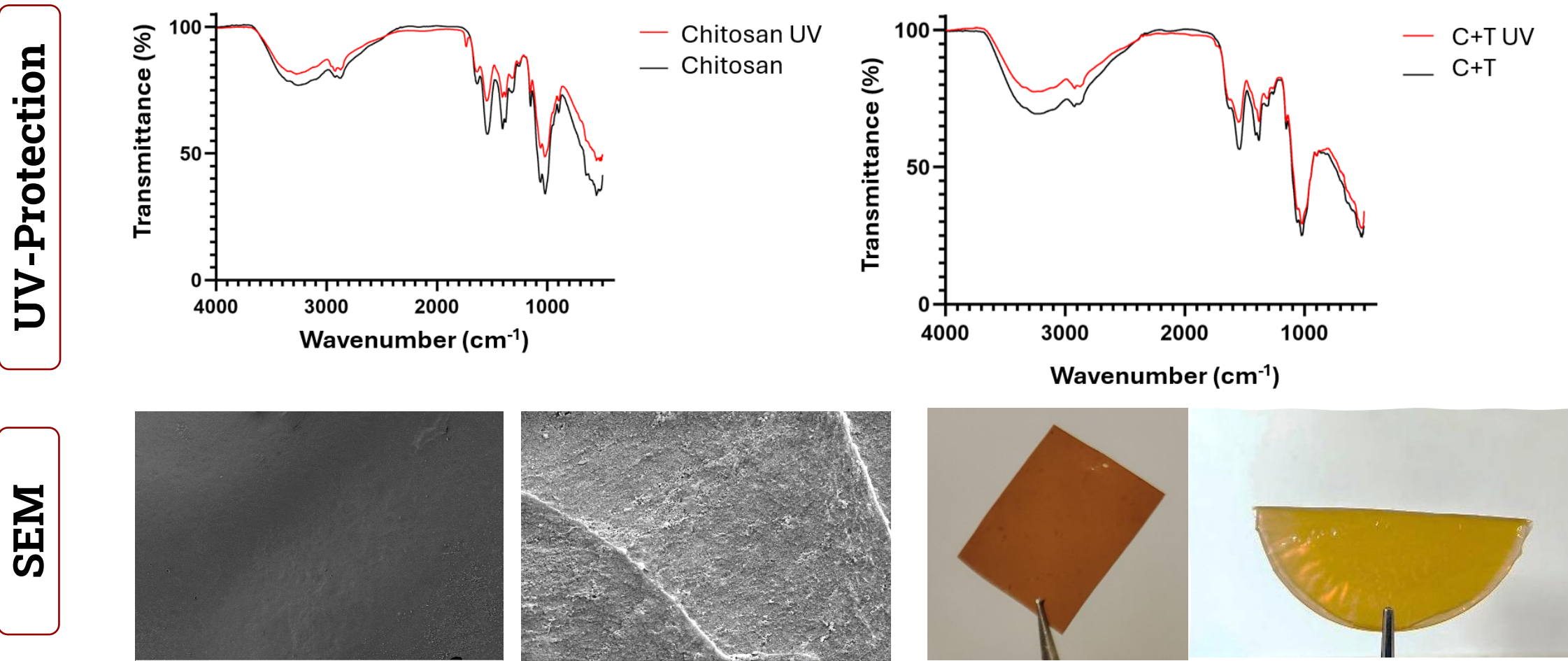
### Antioxidant and photoprotective capacity



### Water solubility



### Tannin-chitosan films



## CONCLUSIONS

The enzymatic polymerization of tannins and the properties of the resulting polymers were evaluated, demonstrating improved thermal stability along with antioxidant and photoprotective properties. The tannin with the highest polymerization tendency was copolymerized with chitosan, yielding films with mechanical stability, UV protection, and low water absorption capacity. These materials show potential for application in food packaging.

## REFERENCES

- M. Vera, et al. Journal of Applied Polymer Science, 141, 22 (2024).  
R. Romero, et al. Frontiers in Chemistry.

## ACKNOWLEDGEMENTS

The authors thank the Project FONDECYT N°11251670