

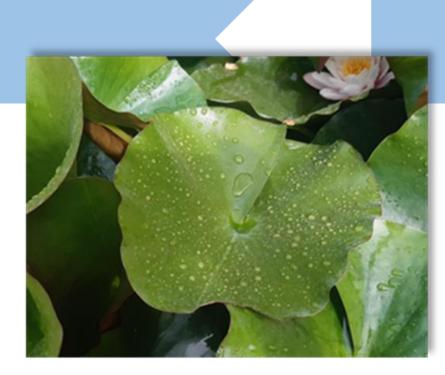
IMPROVEMENT OF CELLULOSE BARRIER PROPERTIES BY DEVELOPMENT OF HYDROPHOBIC COATINGS FOR FOOD PACKAGING

Angelica Giovagnoli¹, Daniele Caretti¹, Daniele Cortecchia¹, Giovanni Mazzotti², Fiorenzo Parrinello², Fabrizio Pucci²

- ¹ Department of Industrial Chemistry «Toso Montanari», University of Bologna, Via P. Gobetti 85, 40129 Bologna (BO), Italy
- ² SACMI Imola SC, Via Selice Provinciale 17/a, 40026 Imola (BO), Italy

Introduction

Superhydrophobic coatings have demonstrated significant potential in addressing key challenges and are increasingly being recognized as a promising strategy for reducing contamination and degradation risks in food packaging¹. Moreover, the incorporation of engineered surface topographies and low-surface-energy materials imparts unique functional properties to cellulosic substrates². This research project, conducted in collaboration with SACMI, aims to develop a superhydrophobic treatment for cellulosic surfaces at the laboratory scale, with the goal of scaling it up for industrial application in the production of paper-based packaging. To this end, bio-based additives have been synthesized through esterification reactions between aliphatic and aromatic polyols and fatty acids, resulting in coatings with excellent barrier properties against liquid water.

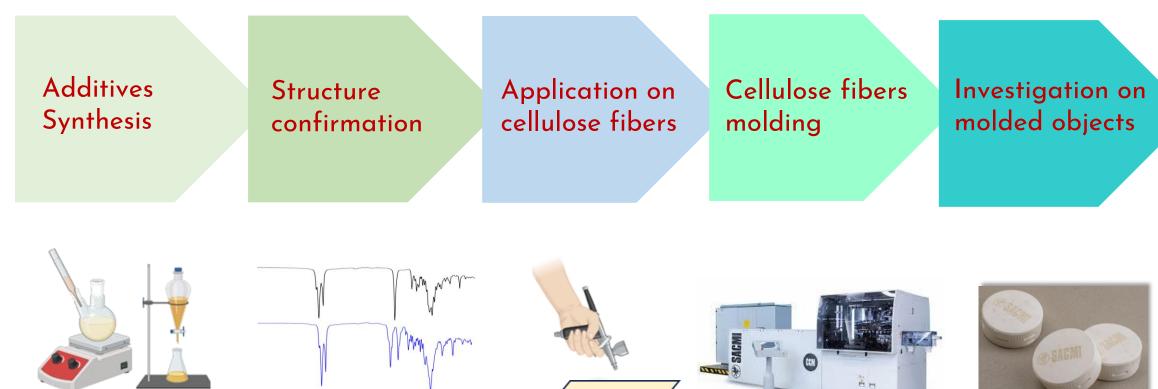


Dry Compression Molding Technology

Methods

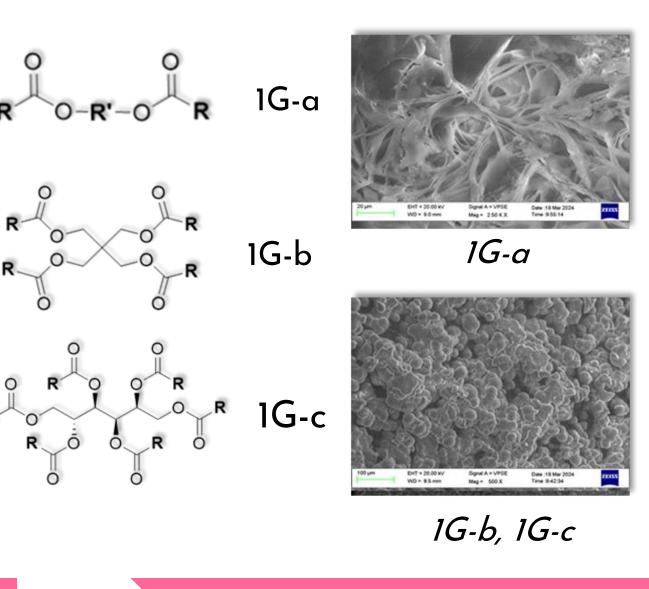


- ✓ Less water consuming
- ✓ Efficiency
- √ Versatility
- Low cycle time
- High productivity

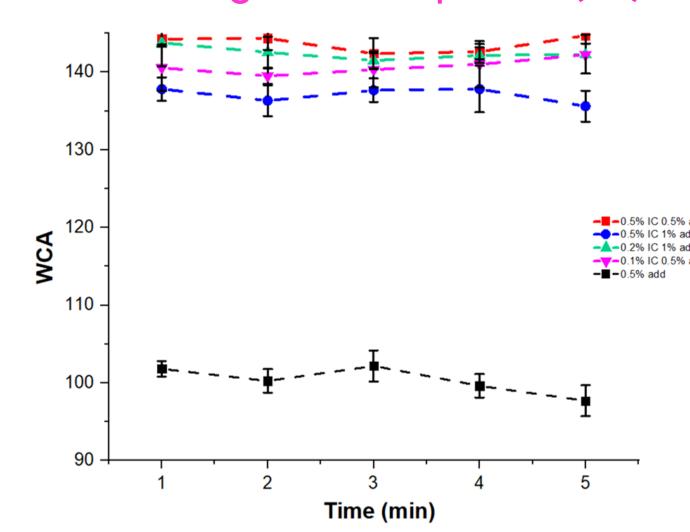


Experimental part

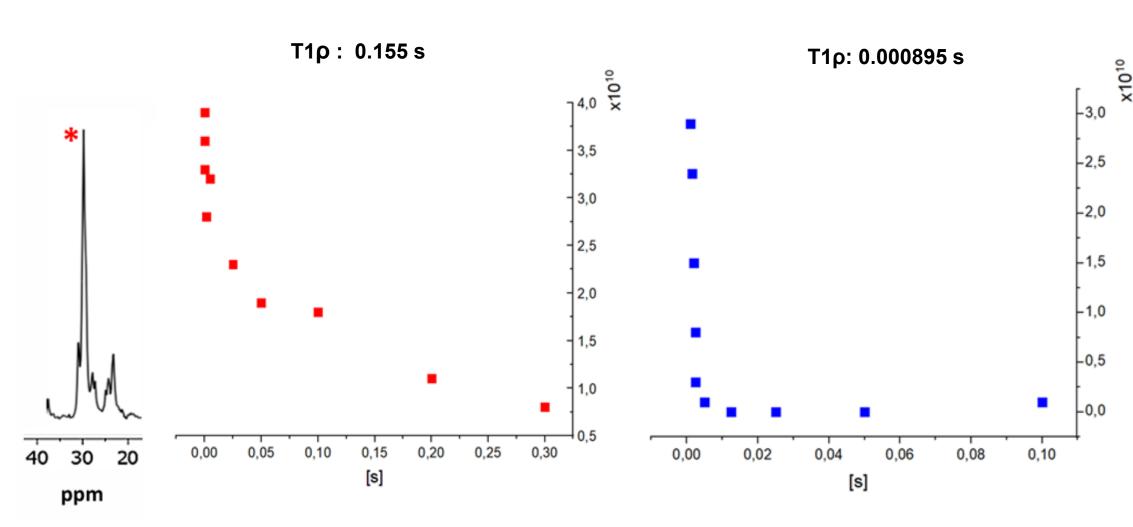
First generation additives (1G)



1G-b additive combined with an Inorganic Compound (IC)

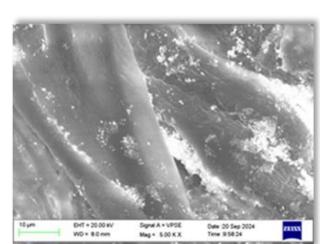


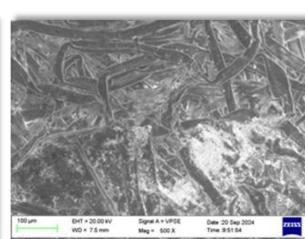
Chemical behaviour Investigation by Solid-State NMR



Main Issues due to the Inorganic Compound

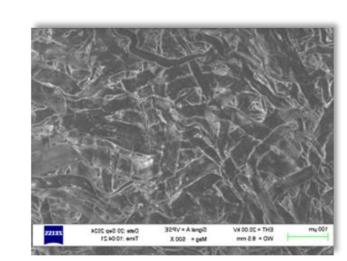
The IC is not soluble in water or in organic

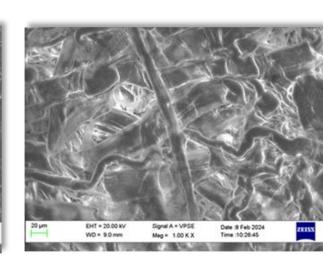




Additive's accumulations after molding

Hydrophobic performances reduced after molding

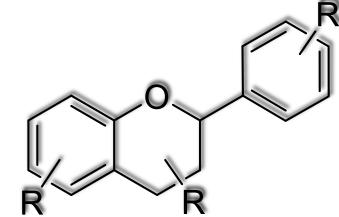




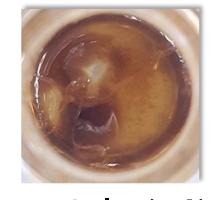
Pristine cellulose fibers in the centre of printed samples

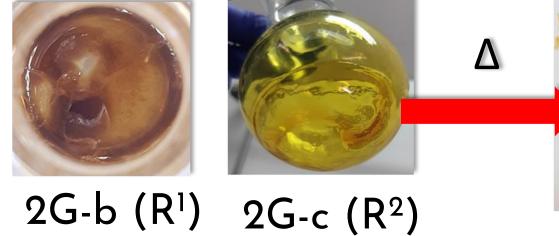
Second generation additives (2G)

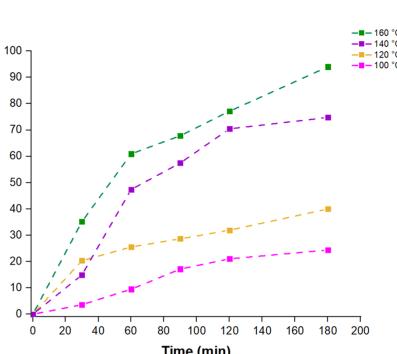


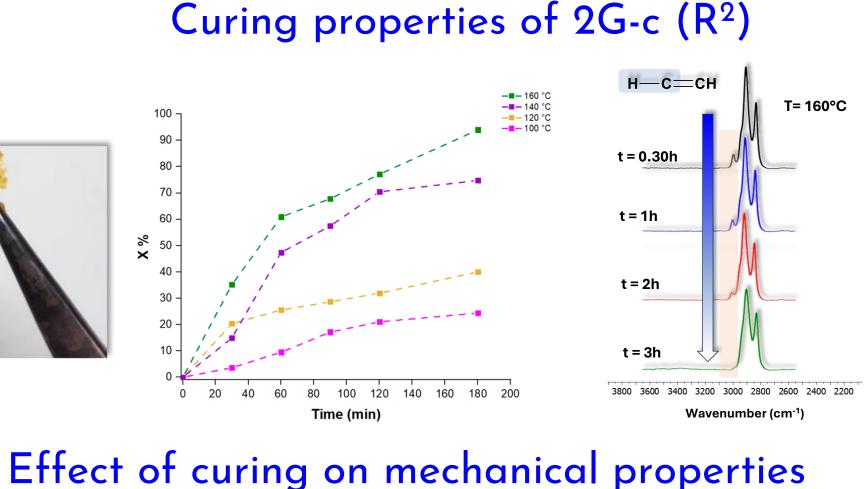




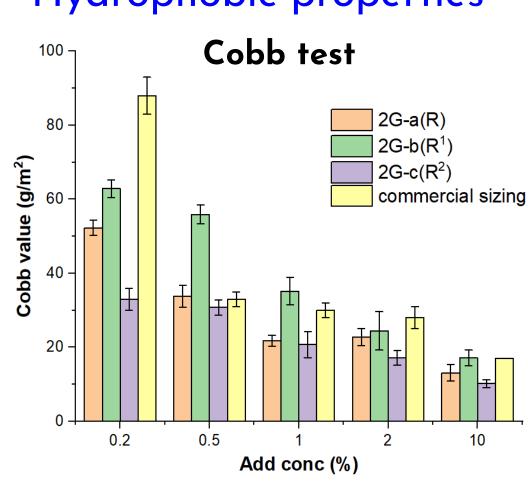


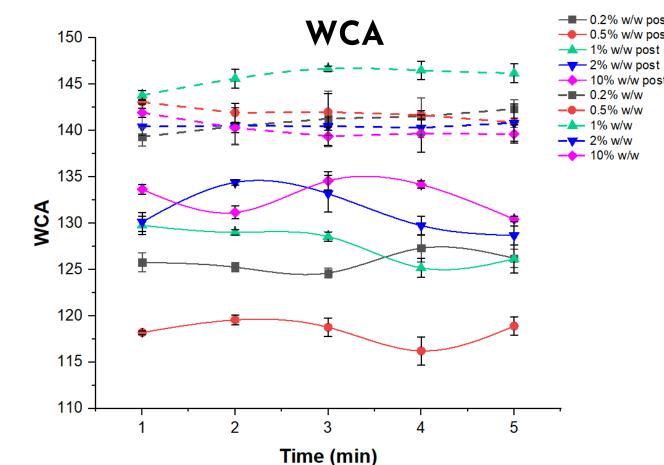


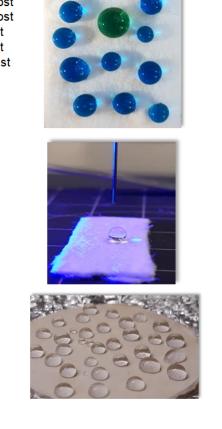


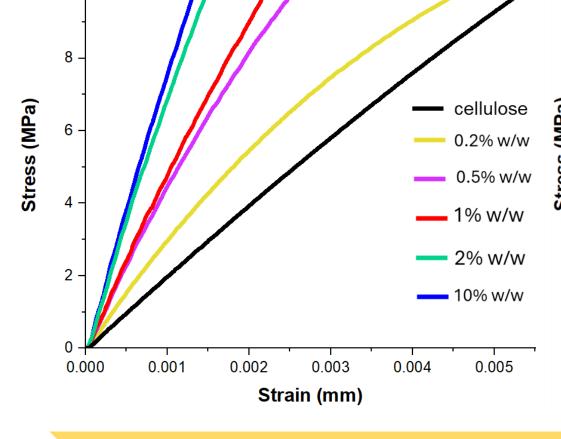


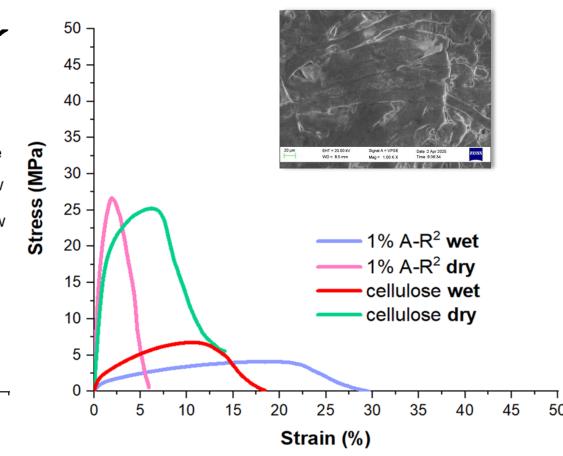
Hydrophobic properties

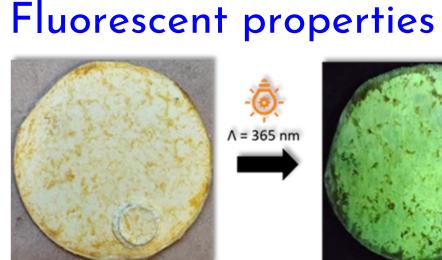






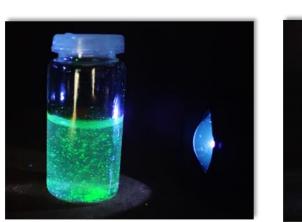








This property can be used as a marker for distribution's investigation





The homogeneity of emulsions was also analyzed by a visual investigation due to fluorescent properties

Molded objects and their water uptake



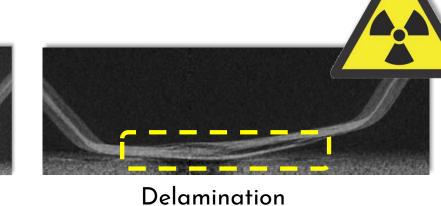
Additivated dry molded cellulose cups





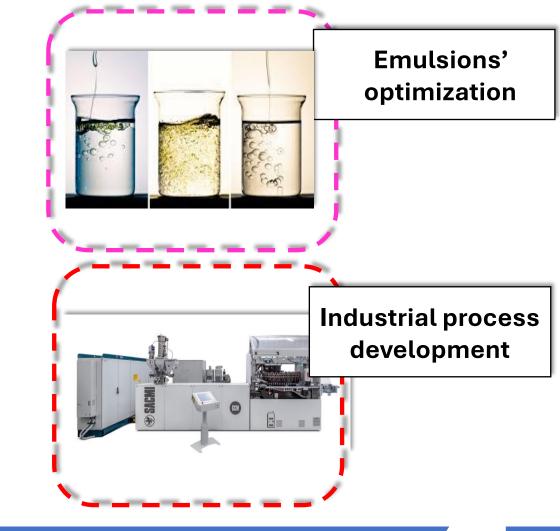


Compact fibers



Future Directions





Bibliography

¹ M.Ruzi et al., Superhydrophobic coatings for food packaging applications: A review, *Food packaging and shelf life* 32; 100823 (2022)