







NOVASPACK

NOVAPACK: Novel biopolymer systems containing antimicrobial and antioxidant extracts



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COMMUNICATION

DISSEMINATION

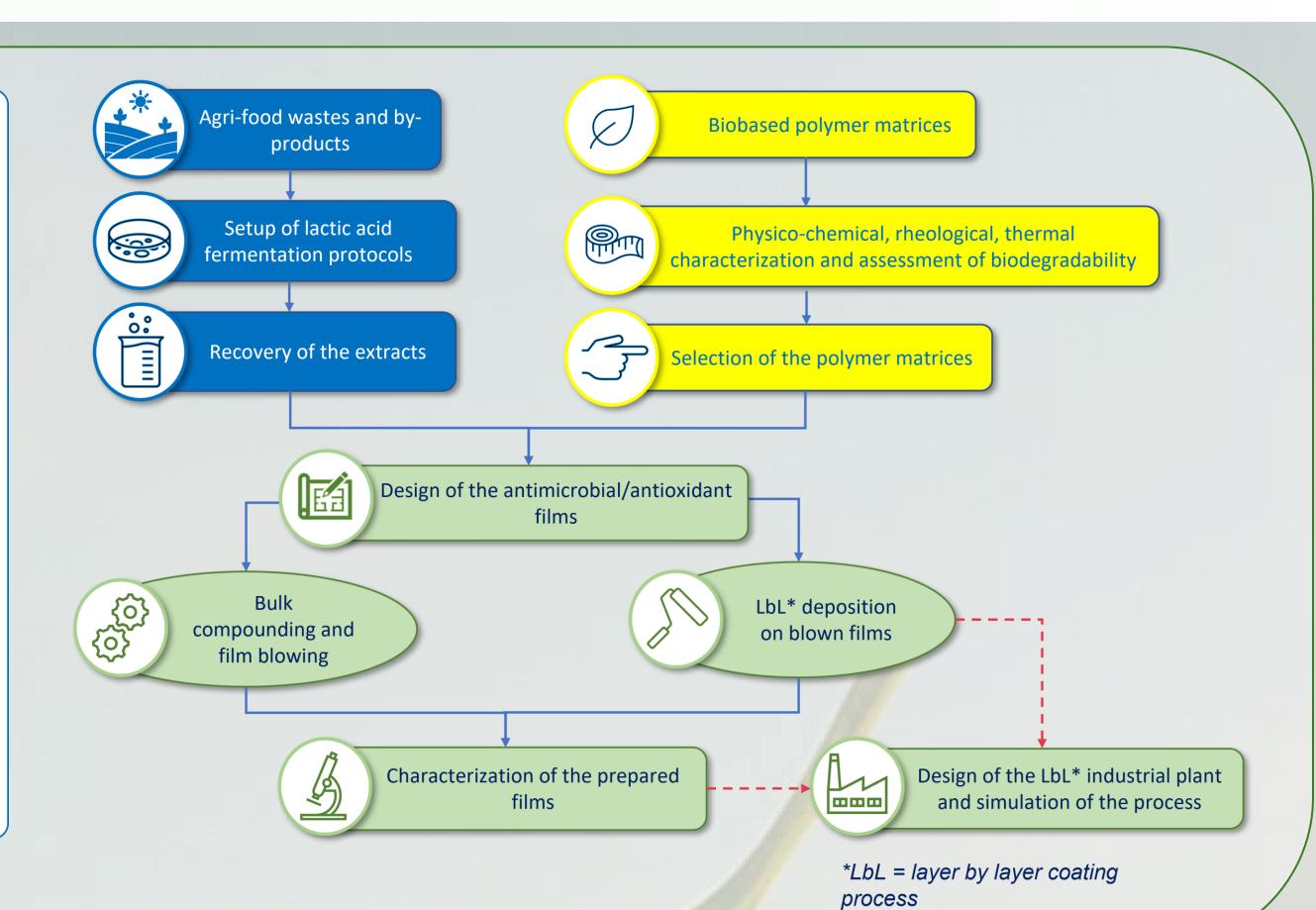
MANAGEMENT,

Introduction

Bio-based packaging is emerging as a sustainable alternative to conventional polymers, particularly in food packaging, where antimicrobial and antioxidant properties help prevent contamination and health risks.

The NOVAPACK Project focuses on the following:

- Optimize lactic acid fermentation protocols for highyield extraction of antimicrobial and antioxidant compounds from agro-food waste,
- > Develop bio-based packaging films with enhanced biodegradability and antimicrobial properties,
- Design and fabricate a pilot demonstrator



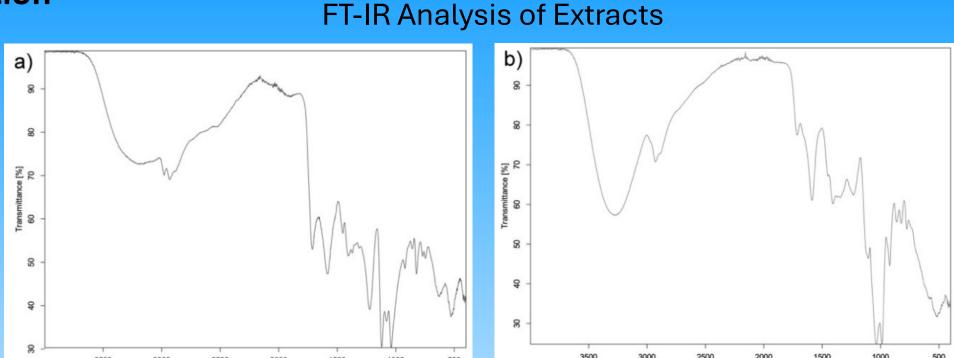
Identification and optimization of the protocols for agrifood wastes and by-products fermentation

Fermentation process Agri-food by-products Antimicrobial activity evaluation

Different agri-food byproducts (as tomato,
melon, carrots, etc.) were
fermented with lactic acid
bacteria and extracted to
obtained extracts with
antimicrobial properties.



Extracts obtained from fermentation process

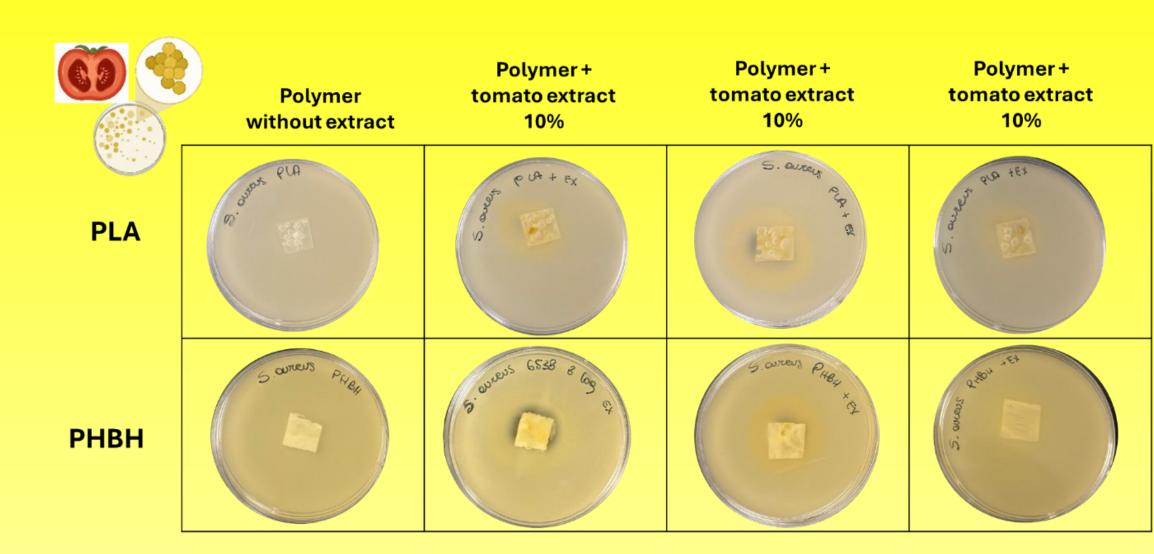


a) Tomato extract and b) Melon extract. The FT-IR spectra display a broad peak around 3400 cm⁻¹, which can be attributed to O-H or N-H groups or to the presence of water in the sample. Both spectra exhibit peaks at 1600 and 1730 cm⁻¹, associated with carbonyl groups (C=O).

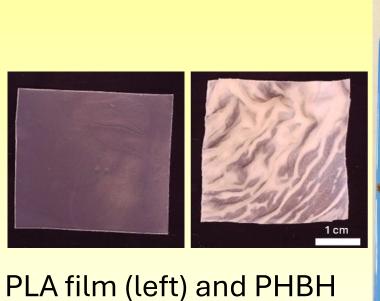
Develop bio-based packaging films with enhanced biodegradability and antimicrobial properties







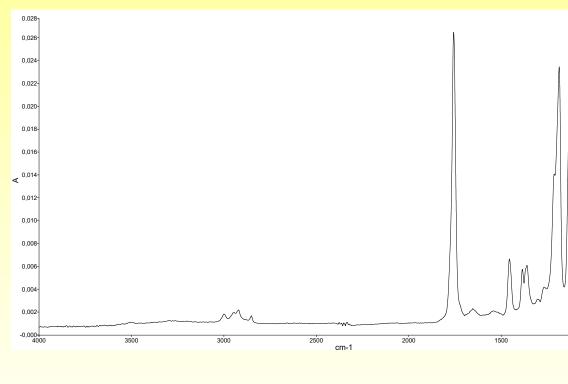
Antimicrobial activity of PLA and PHBH films + 10% of tomato extract against *S. aureus*.

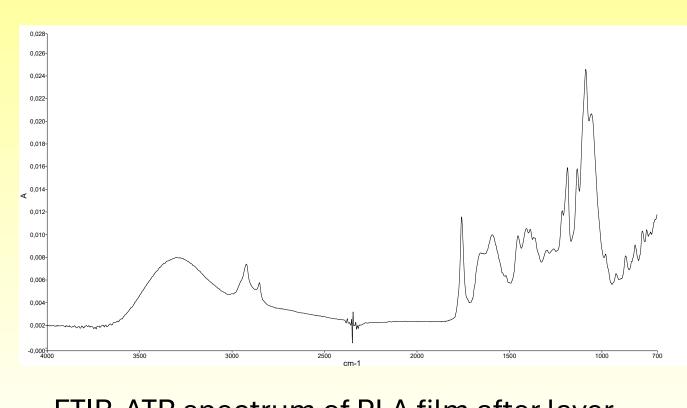


film (right)



Disintegration Test

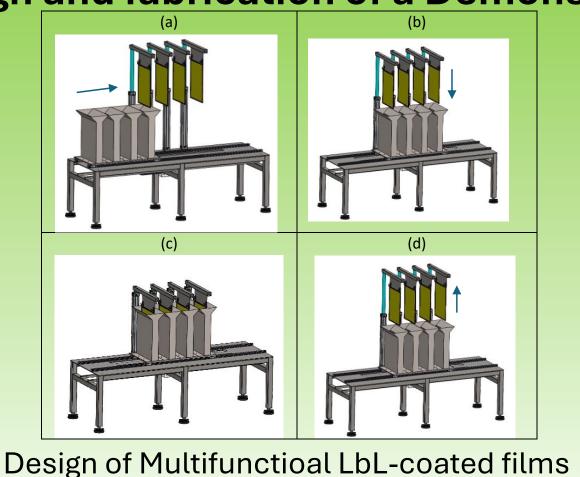




FTIR-ATR spectrum of PLA film before layer-by-layer deposition of tomato extract

FTIR-ATR spectrum of PLA film after layerby-layer deposition of tomato extract

Design and fabrication of a Demonstrator for the production of LbL-coated films





The design of an industrial plant that operates continuously will be carried out.







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