

New Packaging Technologies for the Food Industry



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- Biodegradable films made from pectin and starch
- Computer modeling impacts packaging material selection
- Sucrose affects gloss of coatings

These are among the many developments emerging from research labs worldwide where food scientists, materials specialists and others continually attempt to improve current packaging materials and develop new ones with optimal barrier properties. Like food products themselves, packaging materials are constantly evolving to meet the latest demands of the marketplace. Companies have a significant interest in improving their food products. New packaging films that offer optimal barrier properties undoubtedly will help companies meet the challenge of keeping products fresh and extending their shelf life.

Food Technology Intelligence, Inc., publisher of the international newsletter, Emerging Food R&D Report, has revised and updated an in-depth report analyzing several new food-related packaging technologies. These innovations are still under development, but they have commercial potential in the near term. Or development has been completed, and researchers are looking to license the technology or collaborate in other ways with industry to commercialize the technologies. The report also covers recently commercialized technologies where there still may be joint venture or other collaborative opportunities for food companies. The factor that most influences and directs packaging technology is consumer demand. Demands of consumers have fluctuated many times, causing shifts in packaging trends. Complicating these issues for food companies are the costs of implementing new technologies aimed at meeting these demands. It has become more difficult for the food and packaging industries to develop packaging that pleases the consumer, maintains product quality and still generates profits.

Now you have an opportunity to learn about several film and packaging-related technologies under development at universities, companies and government research labs worldwide that will help your company gain ground against your competitors when it comes to optimizing your product's packaging. This report reviews significant technical developments in the field, discussing potential applications for each technology and its status of development. You'll also learn how to take advantage of these technologies, either through licensing or other collaborations.

Whether or not your packaging research effort and staff have been downsized, you're still having to meet ever-changing packaging goals. New Packaging Technologies for the Food Industry will help you track new technologies and contact key researchers who could help you meet those goals.

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