

Engineered Biodegradable Coatings on Cellulosic and Biopolymeric Substrates for Active, High Barrier Packaging Solutions

Luciano Di Maio

Dipartimento di Ingegneria Industriale
Università di Salerno



Paint & Coatings

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NH Milano Congress Centre, Milanofiori, Assago, Italy

Conference

“Finished product and new formulations of varnishes, inks, adhesives and various types of coatings in response to the European directives on sustainable food packaging”

October 22nd 2024



DEGLI STUDI DI SAL

Food packaging means:

- Containment and protection
- Food safety
- Easy transport and handling
- Presentation and information



- Food packaging constitutes the main volumetric fraction of municipal solid waste.
- 40% is made up of plastic

Sustainable packaging

THE CHALLENGE

The value chain of plastic packaging needs a **deep transformation** in the perspective of **sustainability** and of the **Circular Economy principles**, in order to stop the environmental pollution caused by the huge quantities of waste produced by this sector all over the world.



The strategies

- Effectiveness of packaging systems
- Competitiveness
- Reduction of food waste



INNOVATION

- Nanotechnologies
- Active/Intelligent Packaging
- Replacement of multi-material with single-material solutions
- Active and Passive Coatings

SUSTAINABILITY

- Raw materials from renewable sources
- Implementing mono-material packaging solutions
- Recycled raw materials
- Thickness/mass reduction

Which are the **CONSTRAINTS** ?

INDUSTRIAL FEASIBILITY

Use of conventional production technologies that are easily scalable at industrial level

SAFETY AND SUITABILITY FOR FOOD CONTACT

Use of additives and materials approved by the FDA and EFSA for food contact;
Verification of compliance with the requirements of the European regulation for materials intended for food contact (EU No 1935/2004 and subsequent).

Food packaging critical key points

- ➔ **seal ability**
- ➔ **oxygen and vapor barrier properties**
- ➔ **antimicrobial and/or oxygen scavenging properties**
- ➔ **printability**

BIODEGRADABLE POLYMERS AND CELLULOSIC SUBSTRATES

PROS

- Good mechanical, optical and rheological properties;
- Low toxicity of degradation products
- Rapid degradation rate after use
- Consumer attractive

CONS

- Scarce gas barrier properties
- Brittleness
- Limited processability
- Low thermal resistance;
- Scarce impact resistance

Some functional properties are not fully satisfactory,
**limiting their applications to foods
with a short shelf-life.**

FEATURED APPROACHES



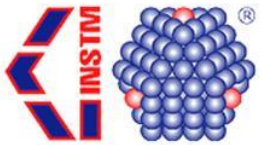


Nanocomposites, Blends,
Multilayers films,
Active phases,
Coatings

COATING TECHNOLOGY

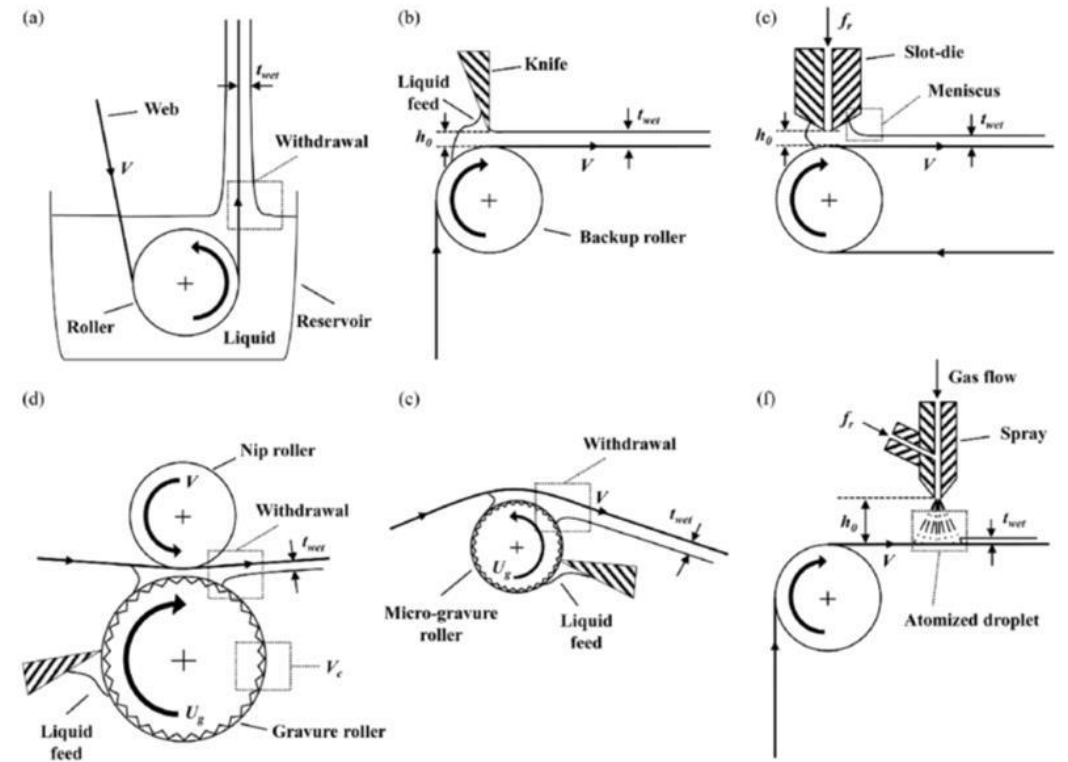


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in



Process scalability
Process flexibility
Materials choices
Low cost

...



Coating technology for realization of biodegradable multilayer films with enhanced functionalities for food packaging

Sustainability

- **100% biodegradable** materials;
- **Easy layer separation** in post-consumer phase

Applicability in food packaging field

- Materials **approved for food contact**;
- **Multiple functional properties** (*structural, barrier, sealability, water resistance*).

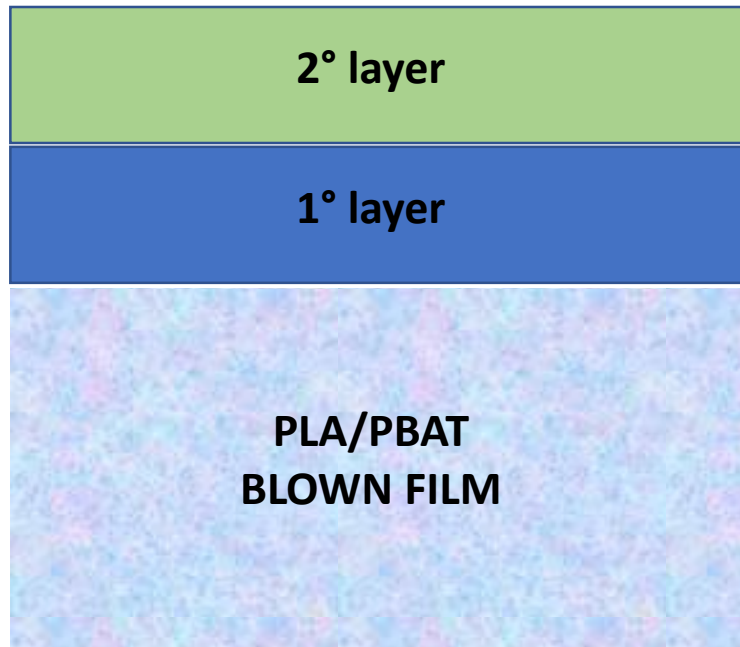
Industrial feasibility

- Films produced by film blowing and coating process, **conventional technologies easy scalable** at industrial level;

100% biodegradable multi-layers films

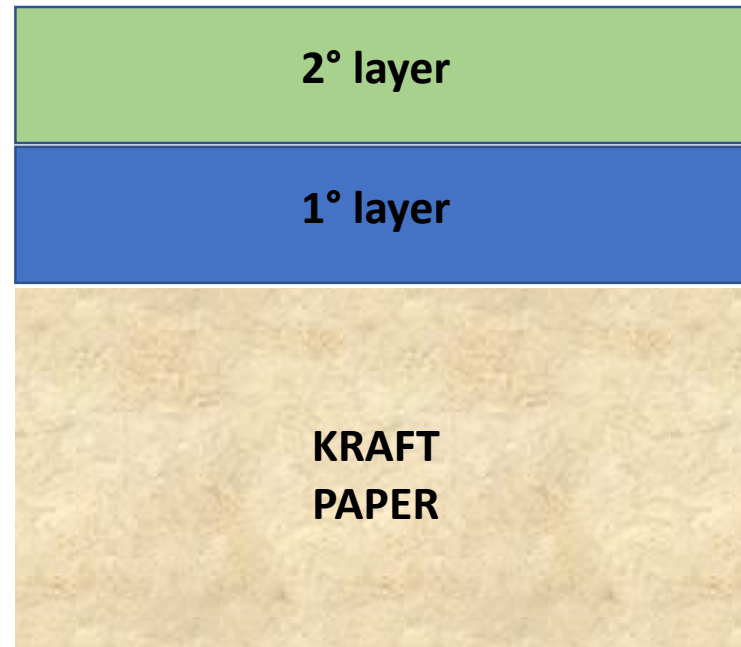
3 layers

**POLYMERIC SUBSTRATE
HIGH BARRIER**



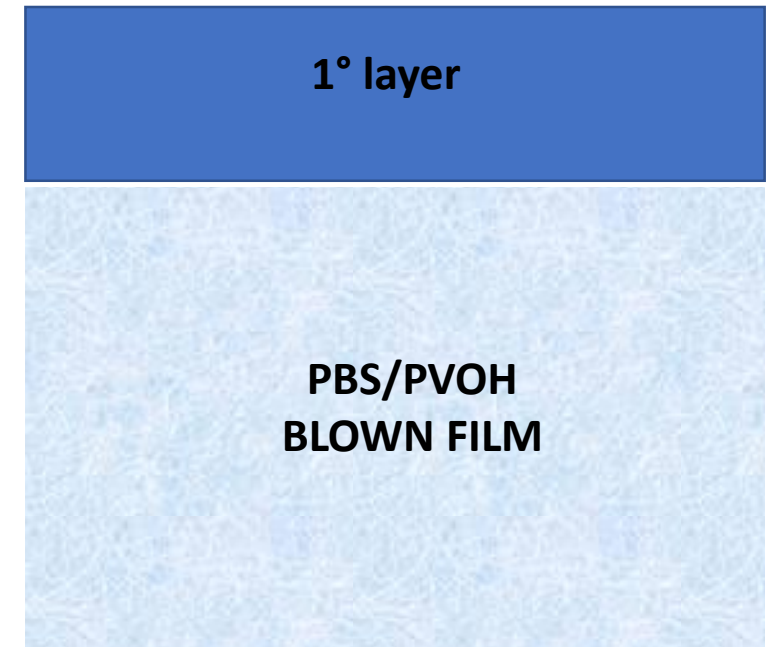
3 layers

**CELLULOSIC SUBSTRATE
HIGH BARRIER**



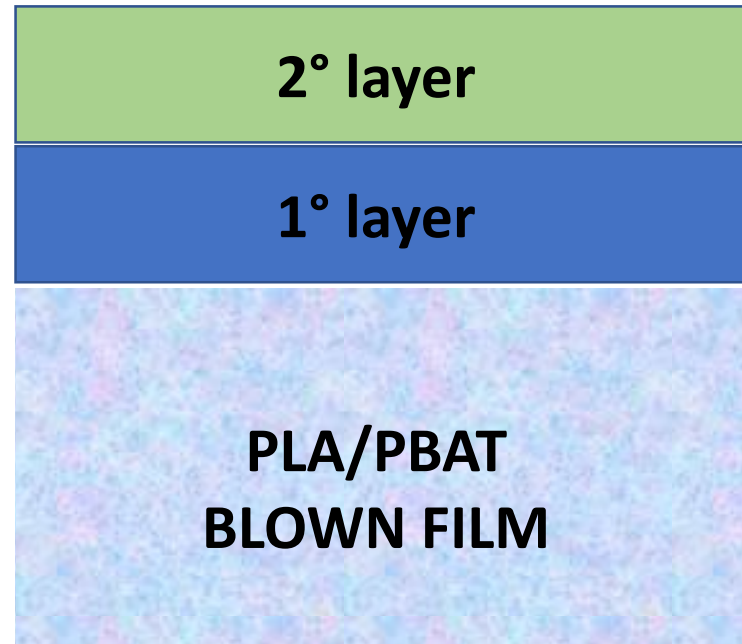
2 layers

**POLYMERIC SUBSTRATE
ACTIVE BARRIER**



**POLYMERIC SUBSTRATE
HIGH BARRIER**

PLA-PBAT blown films COATED WITH PVOH and WAX



PLA-PBAT blown films COATED WITH PVOH and WAX

2° layer
COATING

*PLA + IDROPHOBIC WAX - H₂O Barrier
Barrier/Sealable*

1° layer
COATING

M-PVOH coating - O₂ Barrier

Exceval AQ-4104. Water soluble: easy to be removed in post consumer phase, High barrier properties, Reduced moisture sensitivity due to chemical modification

PLA/PBAT
BLOWN FILM

*blown film based on
blends of PLA/PBAT*



PLA-PBAT blown films COATED WITH PVOH and WAX

SUBSTRATE: Biofilm

Biodegradable blown film based on

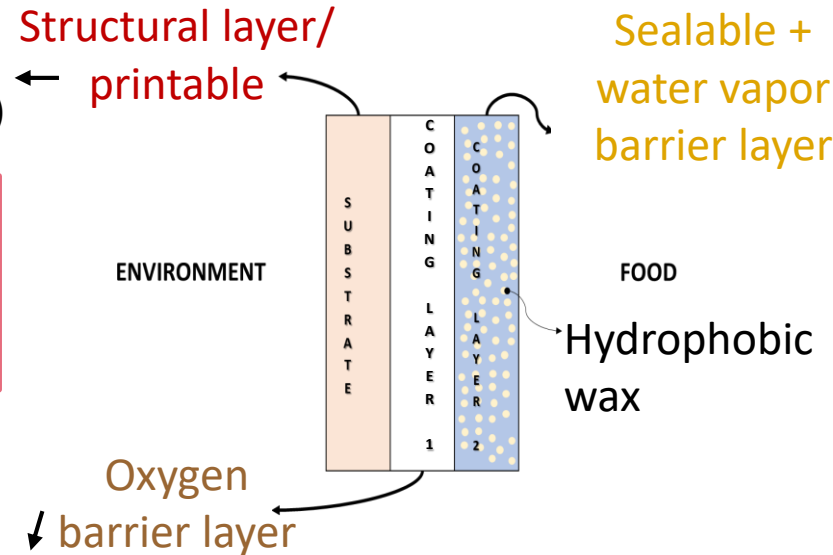
- Polylactic acid (PLA 2003D)
- Poly(butyleneadipate-co-terephthalate) (PBAT)

✓ **Good ductility also at refrigeration temperatures; printability**

COATING LAYER 1: m-PVOH Exceval AQ-4104

Fully hydrolyzed, water soluble, chlorine-free polyvinyl alcohol

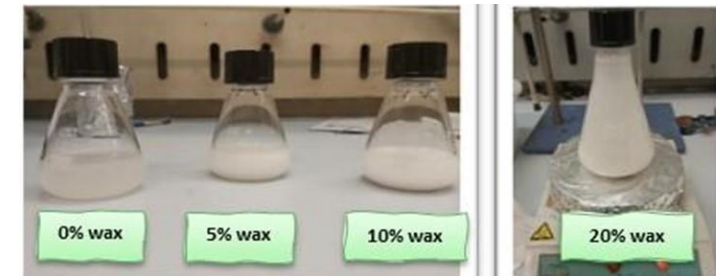
- ✓ **Barrier to gases and aroma**
- ✓ **Low sensitivity to moisture** (up to 60% RH, thanks to the chain modification*)



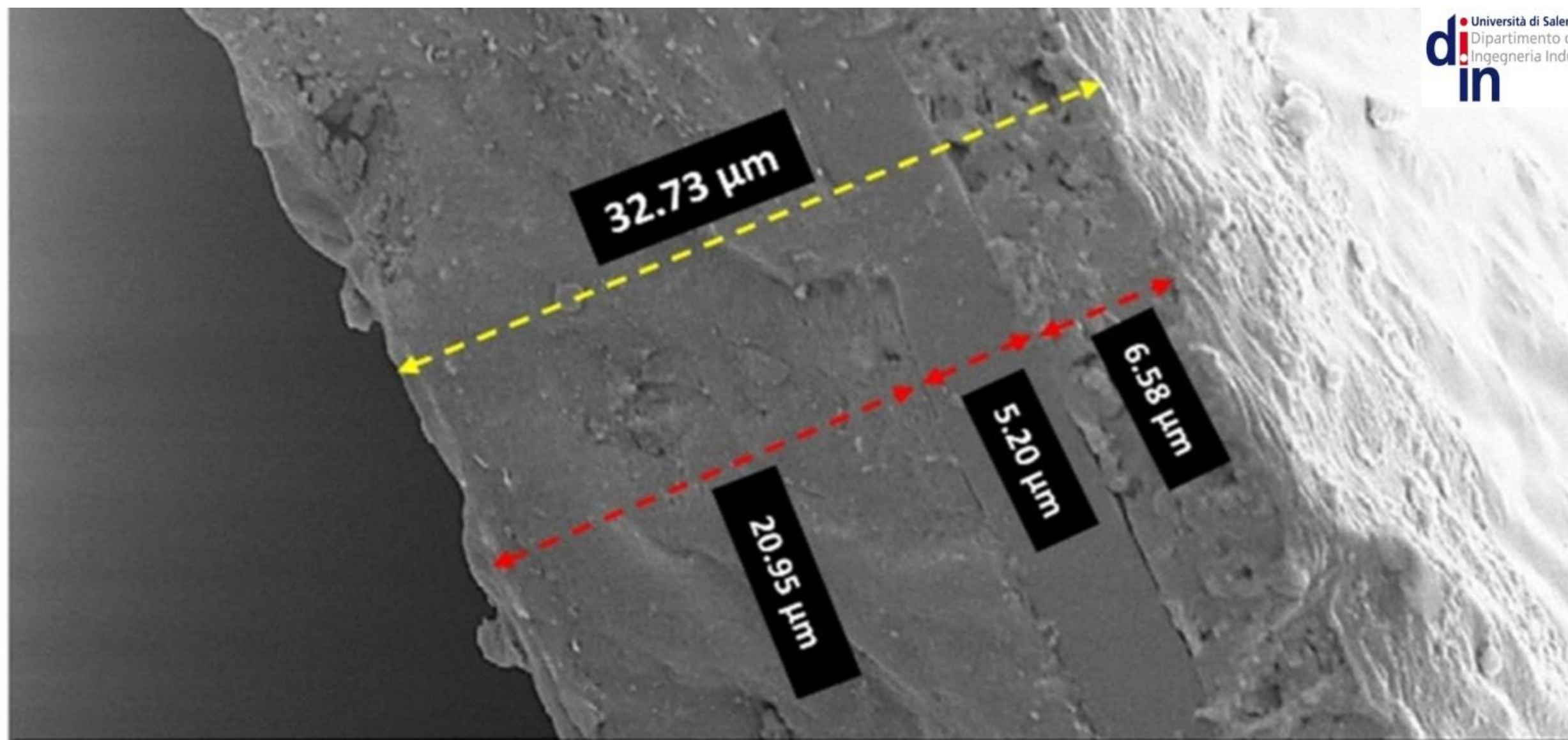
COATING LAYER 2: PLA+wax

PLA4060 (Natureworks, USA) + micronized EBS wax X2010M (DEUREX®, Germany) (loaded at 5%, 10% and 20% w/w_{PLA}) deriving from the valorization of sugar cane waste

- ✓ **Sealability provided by PLA**
- ✓ **Moisture resistance provided by the wax**



DEUREX® Bio-based and micronized VEGETABLE Ethylene-Bis-Steramid wax (EBS)

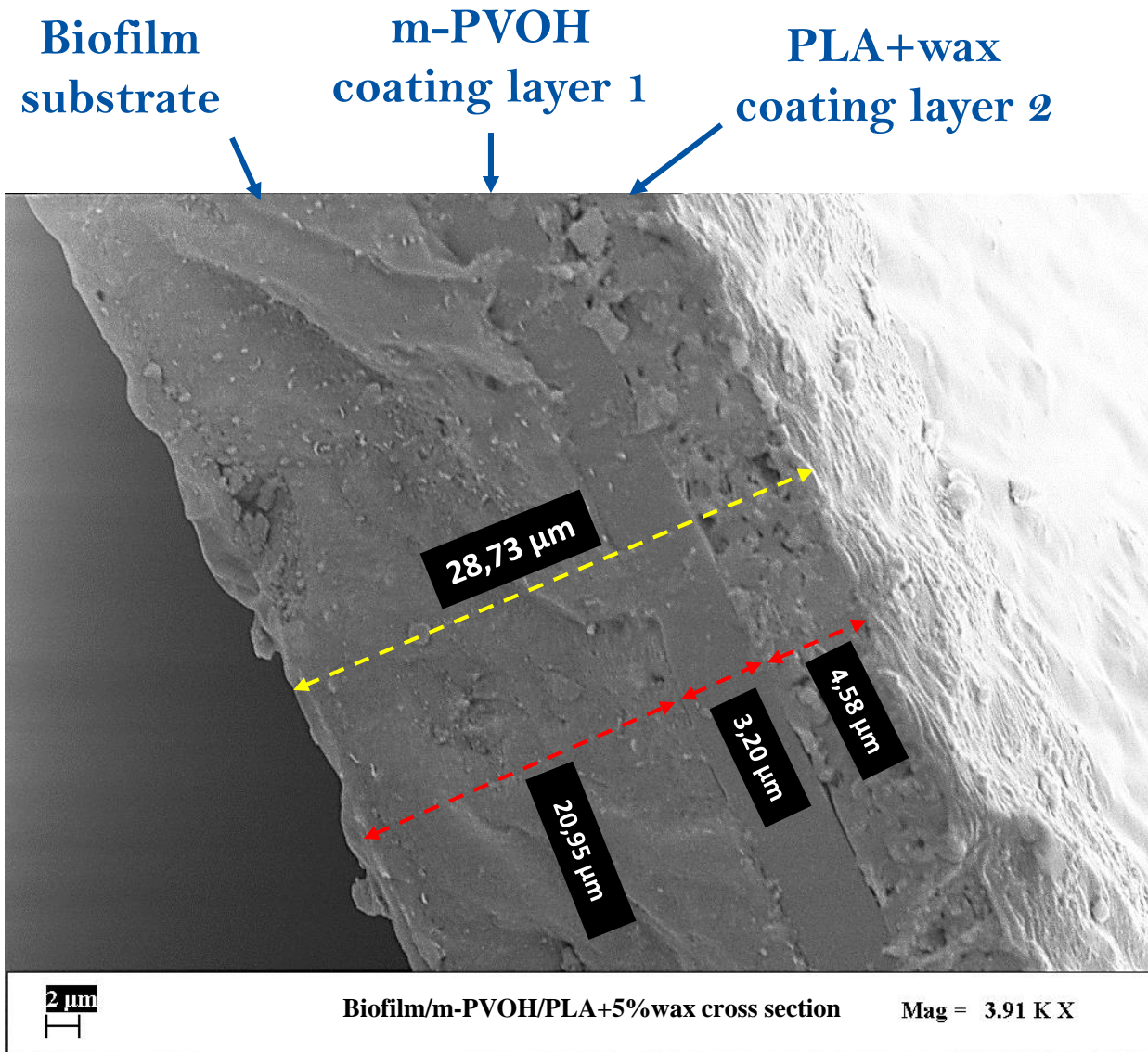


2 μm
H

Biofilm/m-PVOH/PLA+5% wax cross section

Mag = 3.91 K X

PLA-PBAT blown films COATED WITH PVOH and WAX



Films morphology and quality of interlayer adhesion

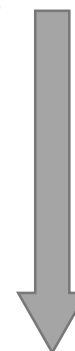
- **Good interlayer adhesion for both the m-PVOH and PLA coating layers**, with no boundary lines or voids in the whole cross-sectional area of the investigated films;
- **Good control** of the layers thickness during the coating process.
- **No delamination** occurred by increasing wax content

PLA-PBAT blown films COATED WITH PVOH and WAX

OXYGEN BARRIER PROPERTIES

23°C; 0% R.H.

Sample films	Thickness, [mm]	P_{O_2} [$\frac{cm^3 mm}{m^2 d bar}$]
Biofilm	0.022	48.4
Biofilm/m-PVOH	0.028	0.22
Biofilm/m-PVOH/PLA+0%wax	0.034	0.33
Biofilm/m-PVOH/PLA+5%wax	0.038	0.31
Biofilm/m-PVOH/PLA+10%wax	0.038	0.32
Biofilm/m-PVOH/PLA+20%wax	0.039	0.30



The proper design/combination of supports and coatings allows to keep the toughness of PLA/PBAT system with the barrier properties of m-PVOH and with the seal ability and hydrophobicity provided by the PLA layer with natural wax.

PLA-PBAT blown films COATED WITH PVOH and WAX

Multilayer films with wax are classified as **HIGH** oxygen barrier grade

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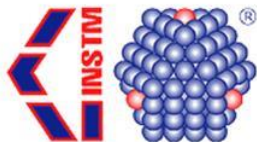
P_{O_2} decrease of up to 2 o.o.m.

Classification of the biodegradable polymers depending on barrier performance (J. Wang et al.,2018)

Barrier grade	P_{O_2} [$\frac{cm^3 mm}{m^2 d bar}$]	Examples
High	<4	PGA, PVOH
Medium	4-40	PHAs, PPC, crystallized PLA, amorphous PLA
Low	40-400	PBS
Poor	>400	PBAT, PCL

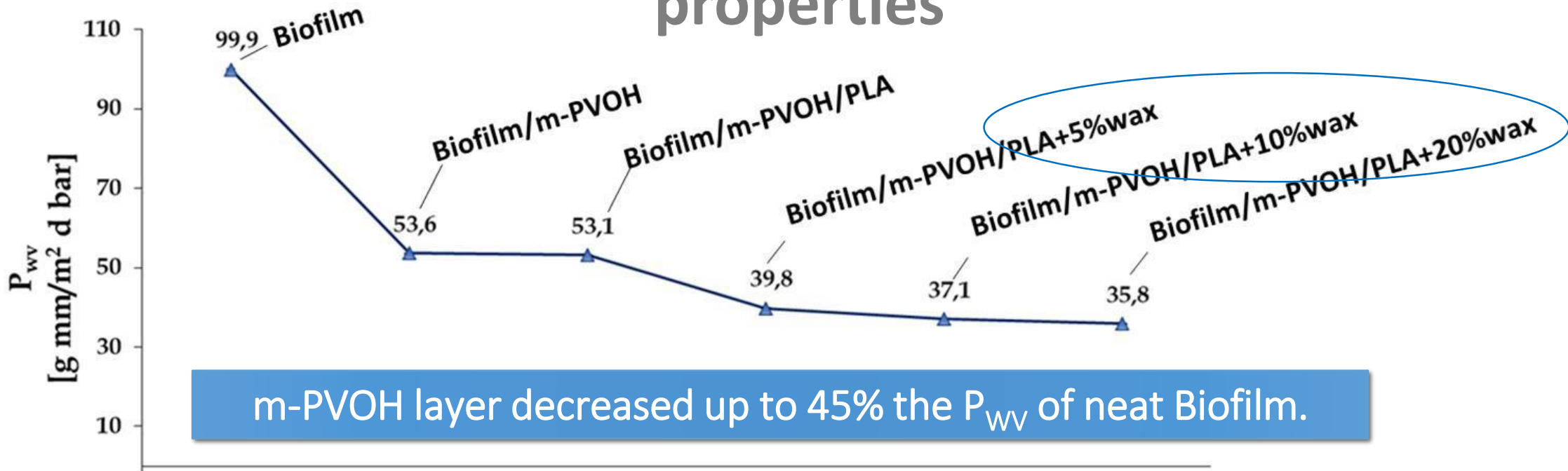
Biofilm/m-PVOH/PLA+wax

Biofilm substrate



PLA-PBAT blown films COATED WITH PVOH and WAX

Water vapor barrier properties



Wax addition in PLA effectively hinders the vapor permeation into multilayer structure further improving water vapor barrier and protecting m-PVOH against moisture.

PLA-PBAT blown films COATED WITH PVOH and WAX

Classification of the biodegradable polymers depending on barrier performance (J. Wang et al., 2018)

Barrier grade	$P_{wv} \left[\frac{g \text{ mm}}{m^2 \text{ d bar}} \right]$	Examples
High	<40	PGA
Medium	40-100	PHAs,
Low	100-300	Crystallized PLA, PPC
Poor	>300	Amorphous PLA, PBS, PBAT, PCL, PVOH

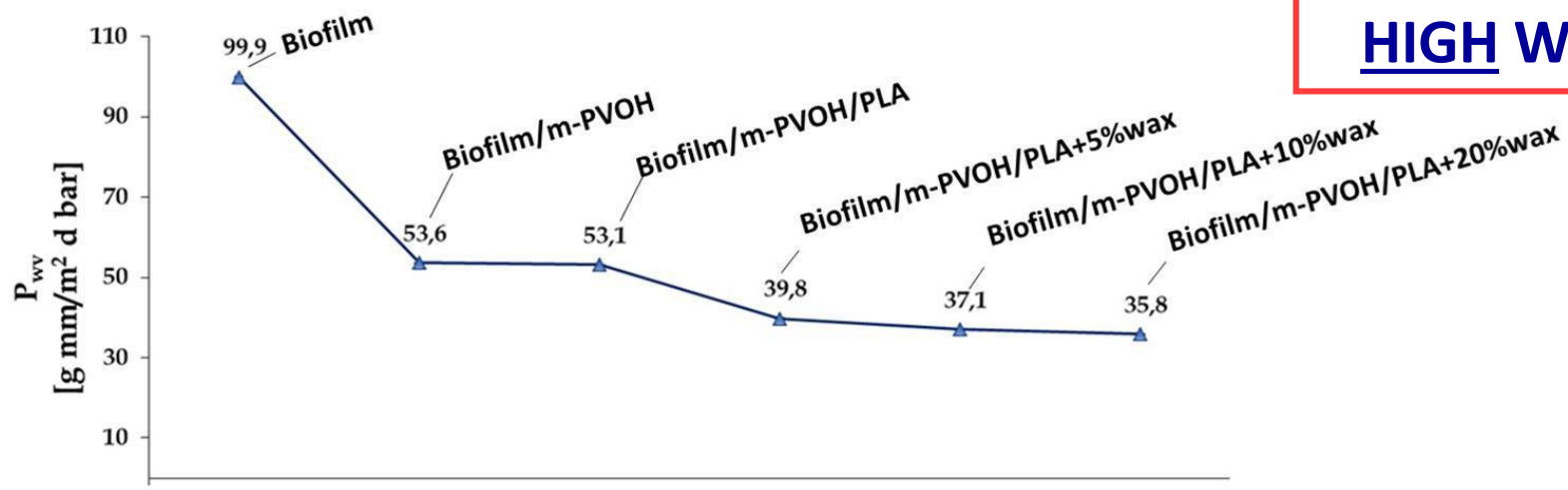
Biofilm/m-PVOH/PLA+wax multilayer films



Biofilm substrate



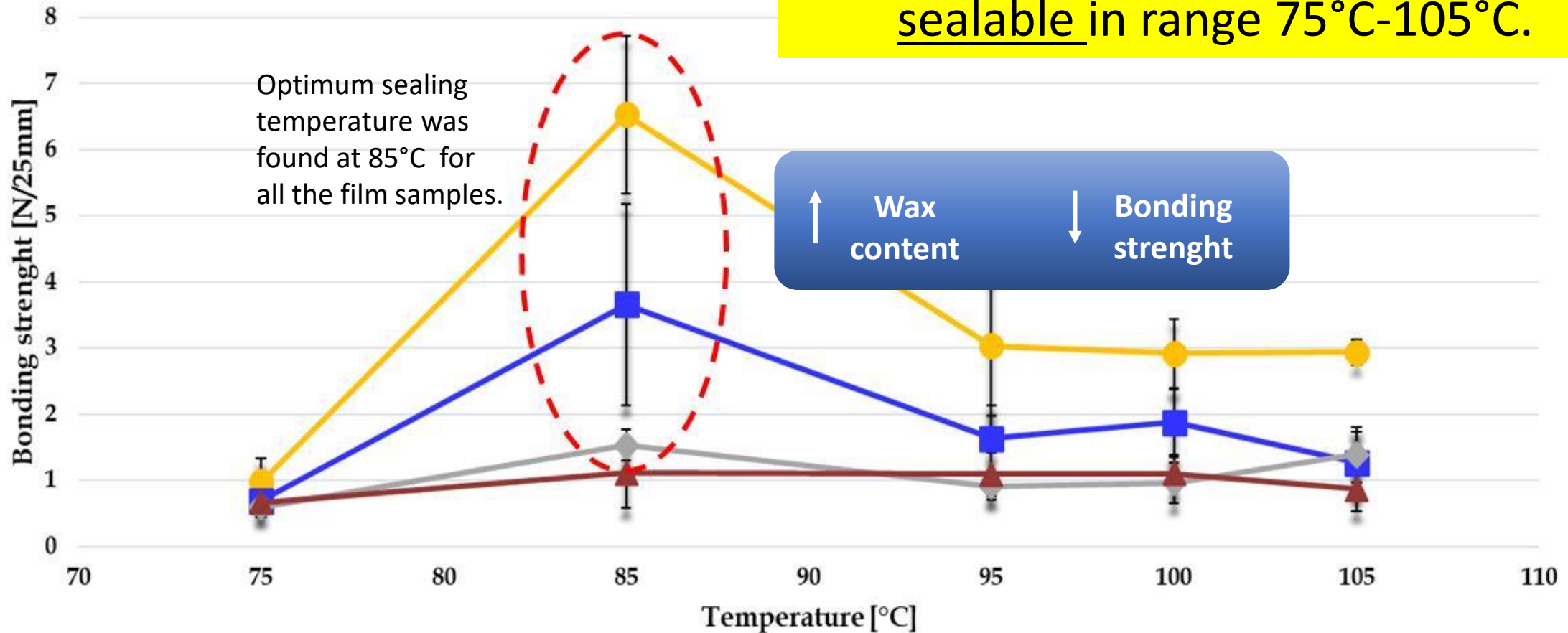
Multilayer films with wax are classified as HIGH WATER VAPOR BARRIER GRADE



PLA-PBAT blown films COATED WITH PVOH and WAX

seal strenght

Biofilm and Biofilm/m-PVOH are not sealable in range 75°C-105°C.



● Biofilm/m-PVOH/PLA+0%wax

■ Biofilm/m-PVOH/PLA+5%wax

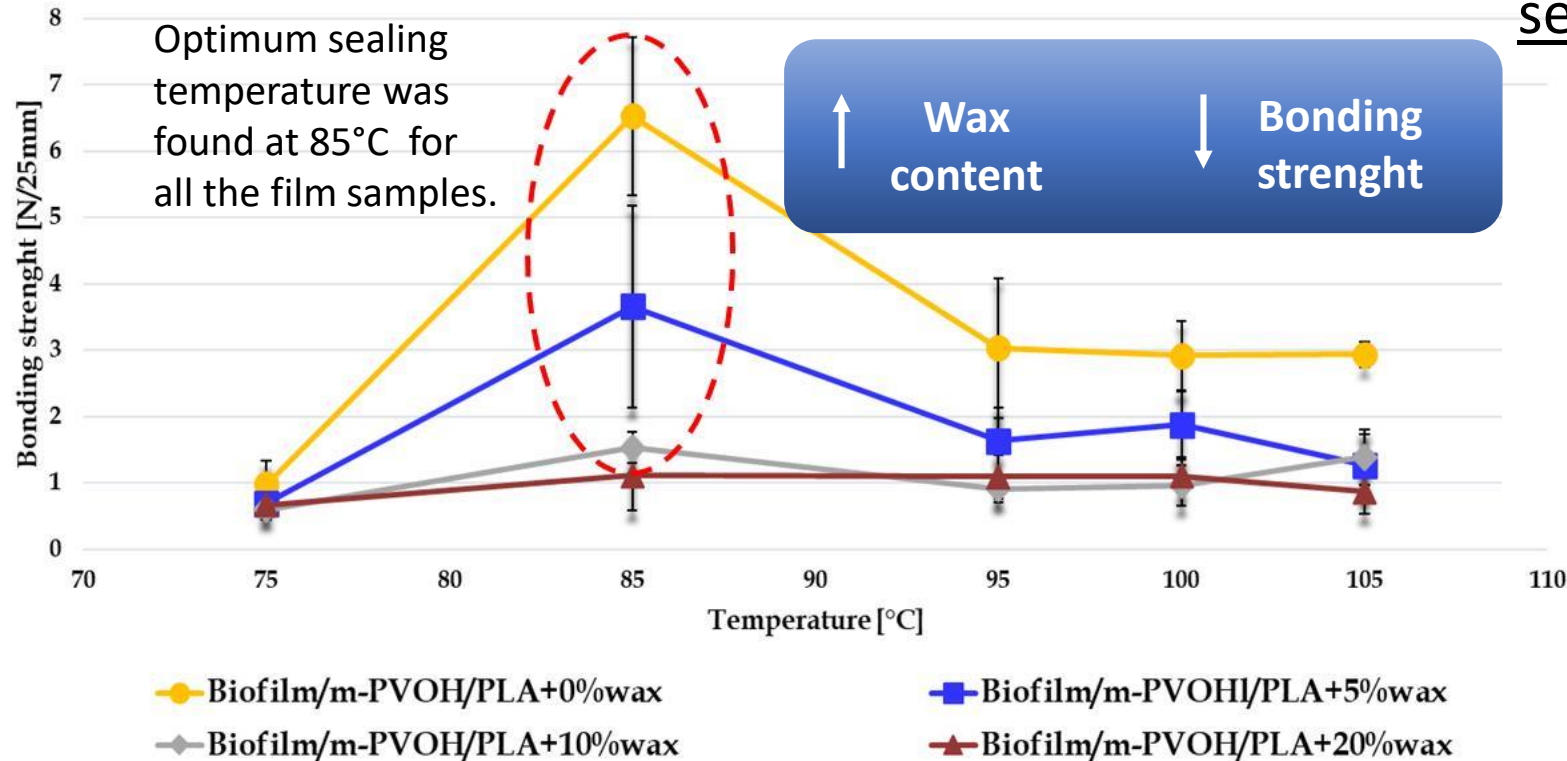
◆ Biofilm/m-PVOH/PLA+10%wax

▲ Biofilm/m-PVOH/PLA+20%wax

PLA-PBAT blown films COATED WITH PVOH and WAX

seal strenght

Biofilm and Biofilm/m-PVOH are not sealable in range 75°C-105°C.

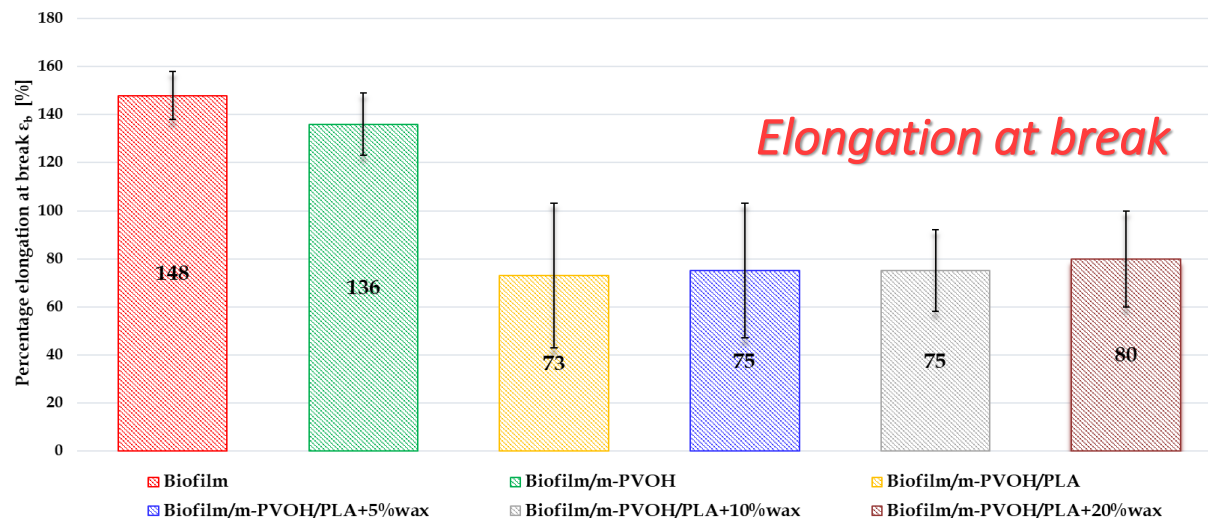
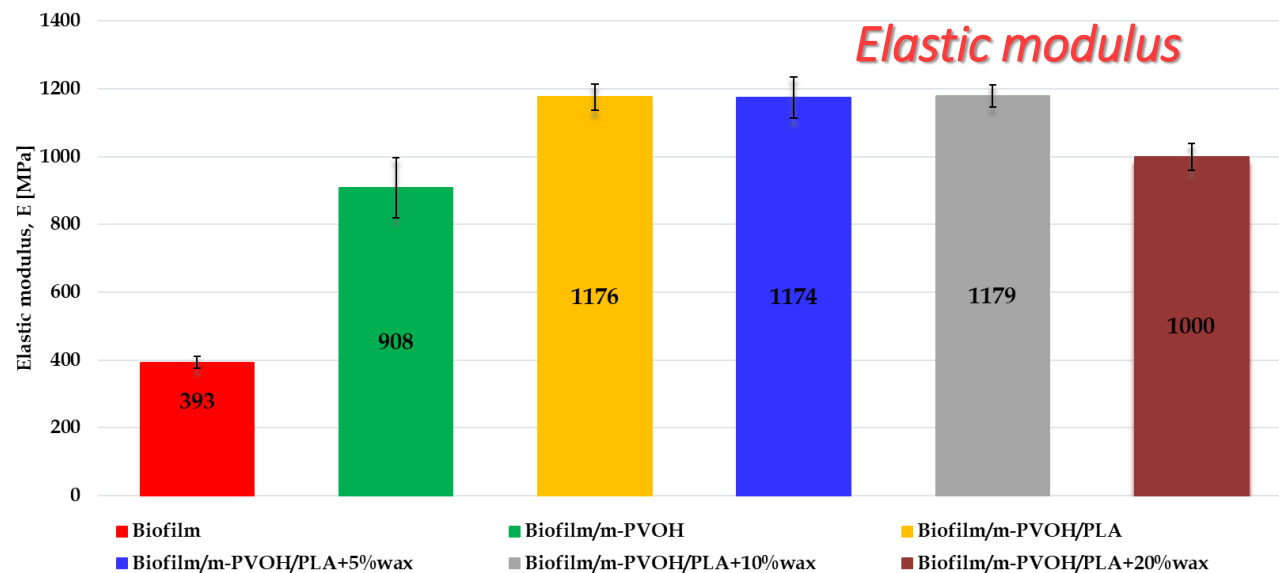


The PLA coating layer provided additional sealability function to the multilayer films

- In all cases, seal adhesion remained still acceptable for the films application in food packaging (*Bamps et al., 2022; Iwasaki et al., 2015*)

PLA-PBAT blown films COATED WITH PVOH and WAX

good balance between stiffness and ductility

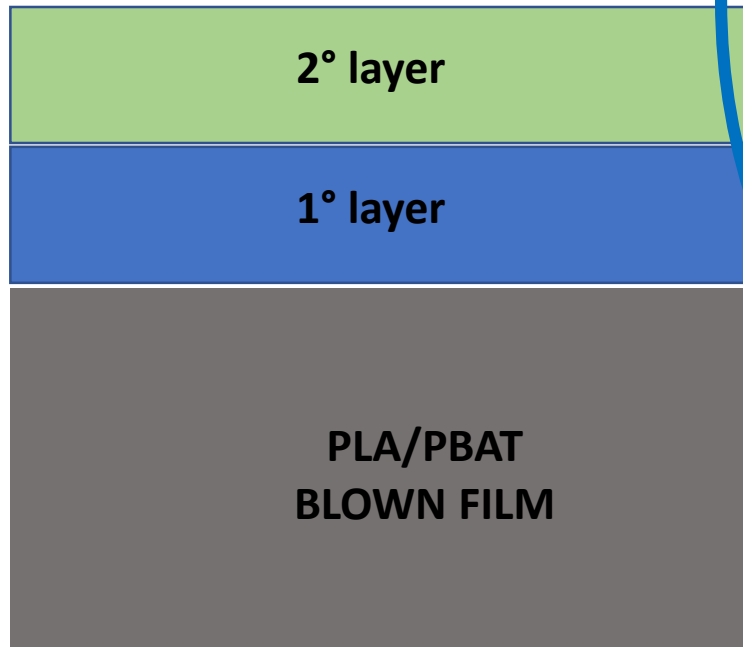


- **Good ductility of Biofilm**
- **Consistent increase of its elastic modulus** after the deposition of both the m-PVOH and PLA layers, up to a maximum equal to 1179 MPa.
- **PLA coating layer decreases the films ductility** which remain still acceptable around 73%-80%.
- **No marked effects with wax incorporation** are noticeable: increasing EBS wax percentage elastic modulus and elongation at break are not aff

100% biodegradable multi-layers films

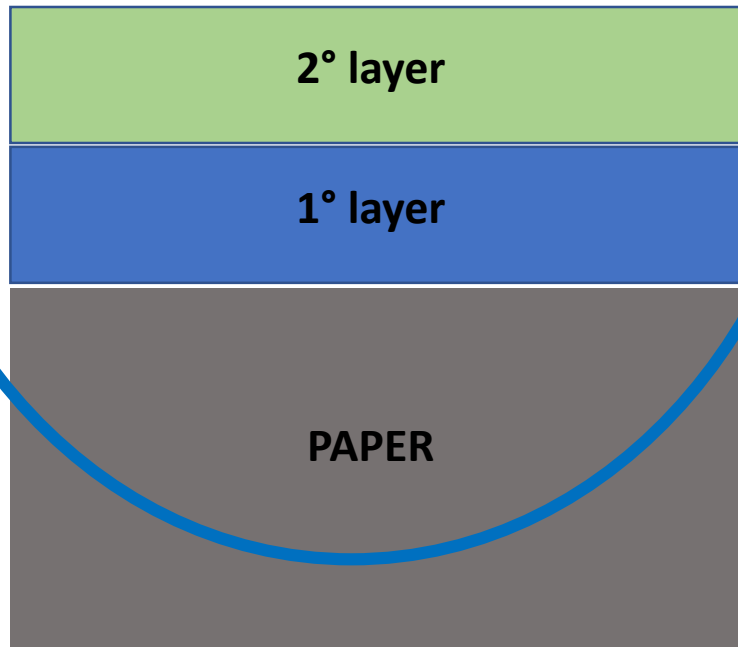
3 layers

POLYMERIC SUBSTRATE
Multicoated,
HIGH BARRIER



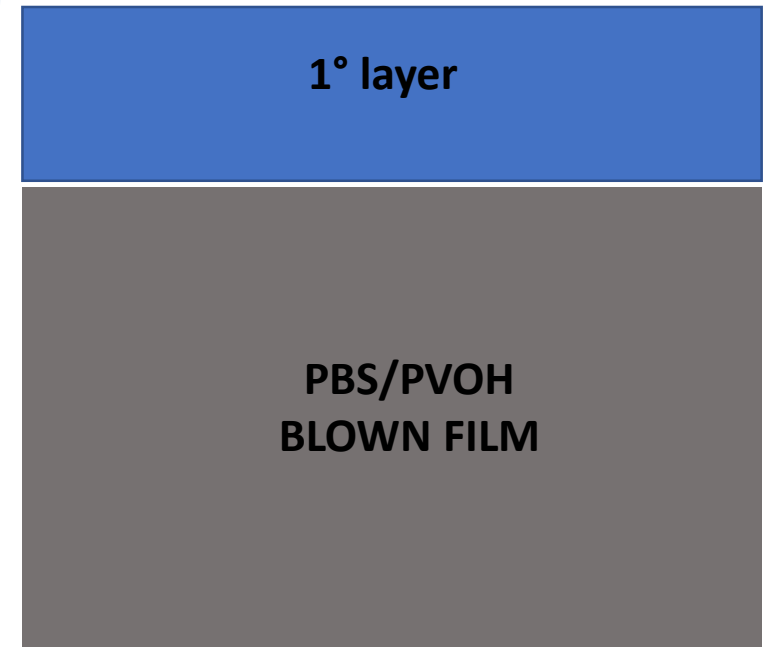
3 layers

CELLULOSIC SUBSTRATE
Multicoated paper,
HIGH BARRIER

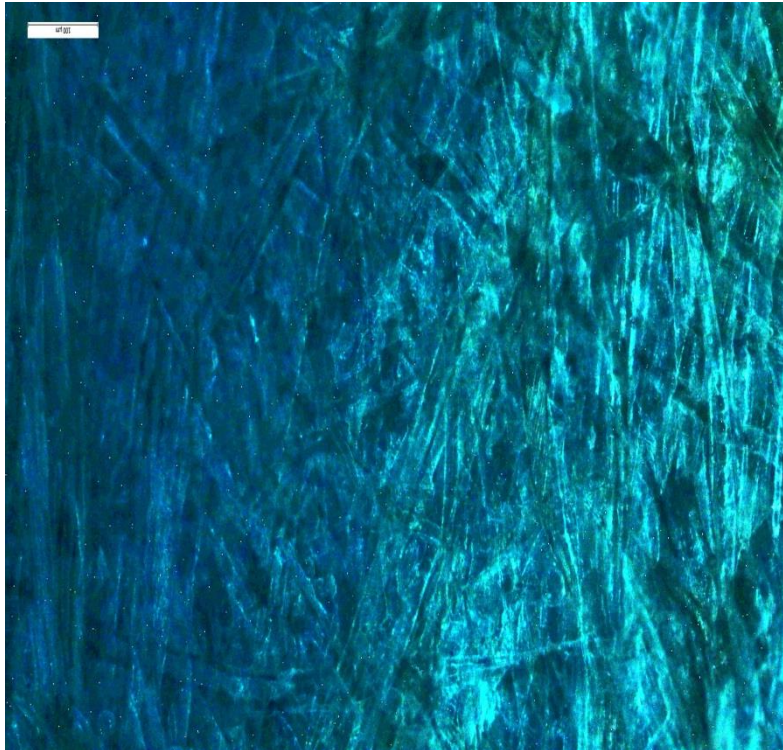


2 layers

POLYMERIC SUBSTRATE
Coated,
ACTIVE BARRIER



Multicoated paper



**KRAFT PAPER COATED WITH m-PVOH
and CARNAUBA WAX**

Main limitations in the use of paper in the food packaging sector:

- High permeability
- Low resistance to oils and fats
- Hydrophilicity
- Non-sealable material

Proposed approach

deposition of a m-PVOH coating layer on the kraft paper substrate

- *Barrier properties*
- *Resistance to oils and greases*

additional layer of coating of wax/polymer blend

- *Sealing properties*
- *Hydrophobization*

KRAFT PAPER COATED WITH m-PVOH and POLYMER/CARNAUBA WAX

MATERIALS

Kraft paper

High-quality KRAFT PAPER with a grammage of 100 g/m²;
 Good mechanical strength;
 Greater moisture resistance with respect other types of paper (richer in lignin).

m-PVOH

Exceval AQ-4104. Water soluble: easy to be removed in post consumer phase,
 High barrier properties, Reduced moisture sensitivity due to chemical
 modification

Mater Bi (EF05B)

- Flexible polymer matrix
- Excellent sealing properties (designed for shopper production)
- Hydrophilic

Carnauba wax

- Natural wax
- Highly hydrophobic
- Approved for use in contact with foodstuffs (cosmetics etc.)
- Odourless. tasteless
- Antioxidant properties are reported in literature

SAMPLES

KP/m-PVOH

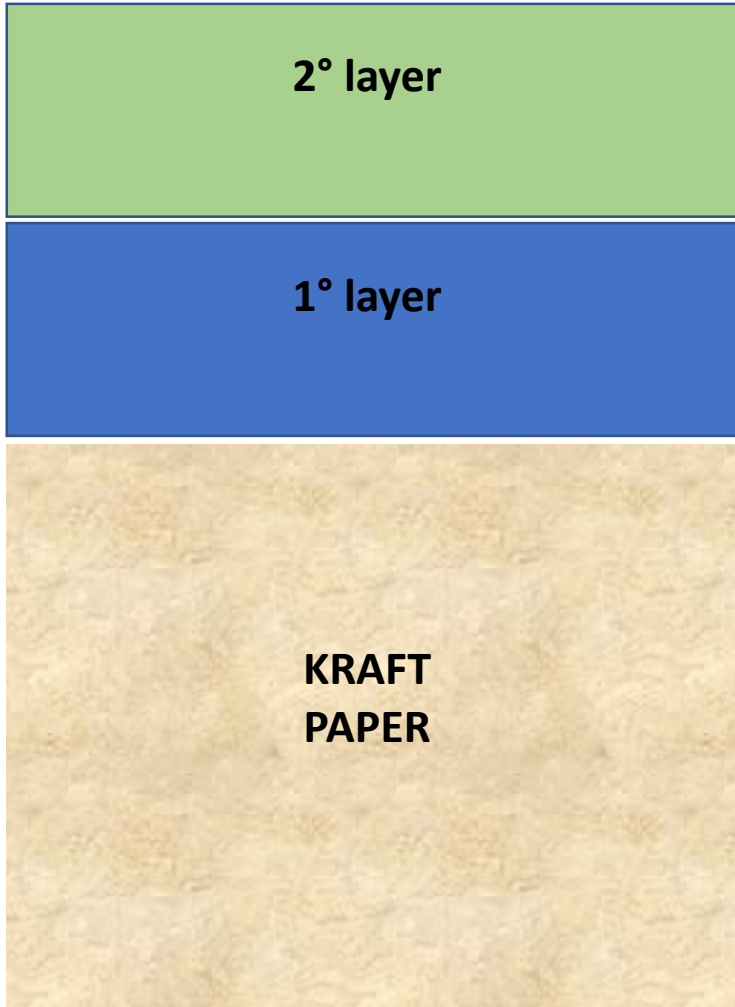
KP/m-PVOH/MB

KP/m-PVOH/MB+10%CW

KP/m-PVOH/MB+20%CW

KP/m-PVOH/MB+30%CW

KRAFT PAPER COATED WITH m-PVOH and POLYMER/CARNAUBA WAX



Carnauba wax in Mater-Bi

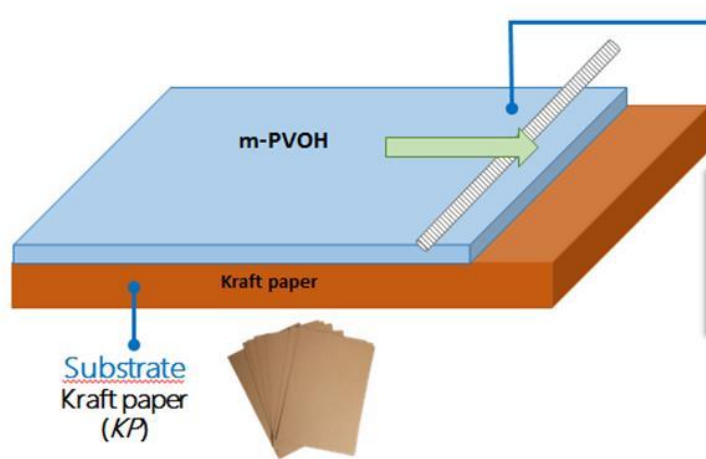
Exceval AQ-4104. Water soluble: easy to be removed in post consumer phase, High barrier properties, Reduced moisture sensitivity due to chemical modification

High-quality KRAFT PAPER with a grammage of 100 g/m²;
Good mechanical strength;
Greater moisture resistance with respect other types of paper (richer in lignin).

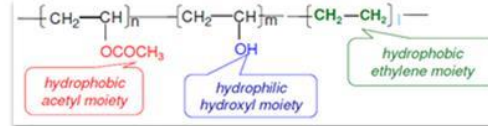
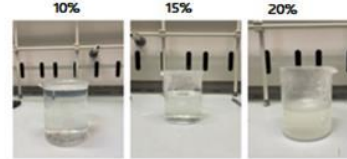
KRAFT PAPER COATED WITH m-PVOH and POLYMER/CARNAUBA WAX

DESIGN AND REALIZATION OF THE COATED PAPER

The structures were realized through the deposition of water-based solutions having different percentages of PVOH (10%, 15%, 20% wt/wt) on the Kraft paper substate.



- ✓ Water soluble: easy to be removed in post consumer phase,
- ✓ High barrier properties,
- ✓ Reduced moisture sensitivity due to chemical modification

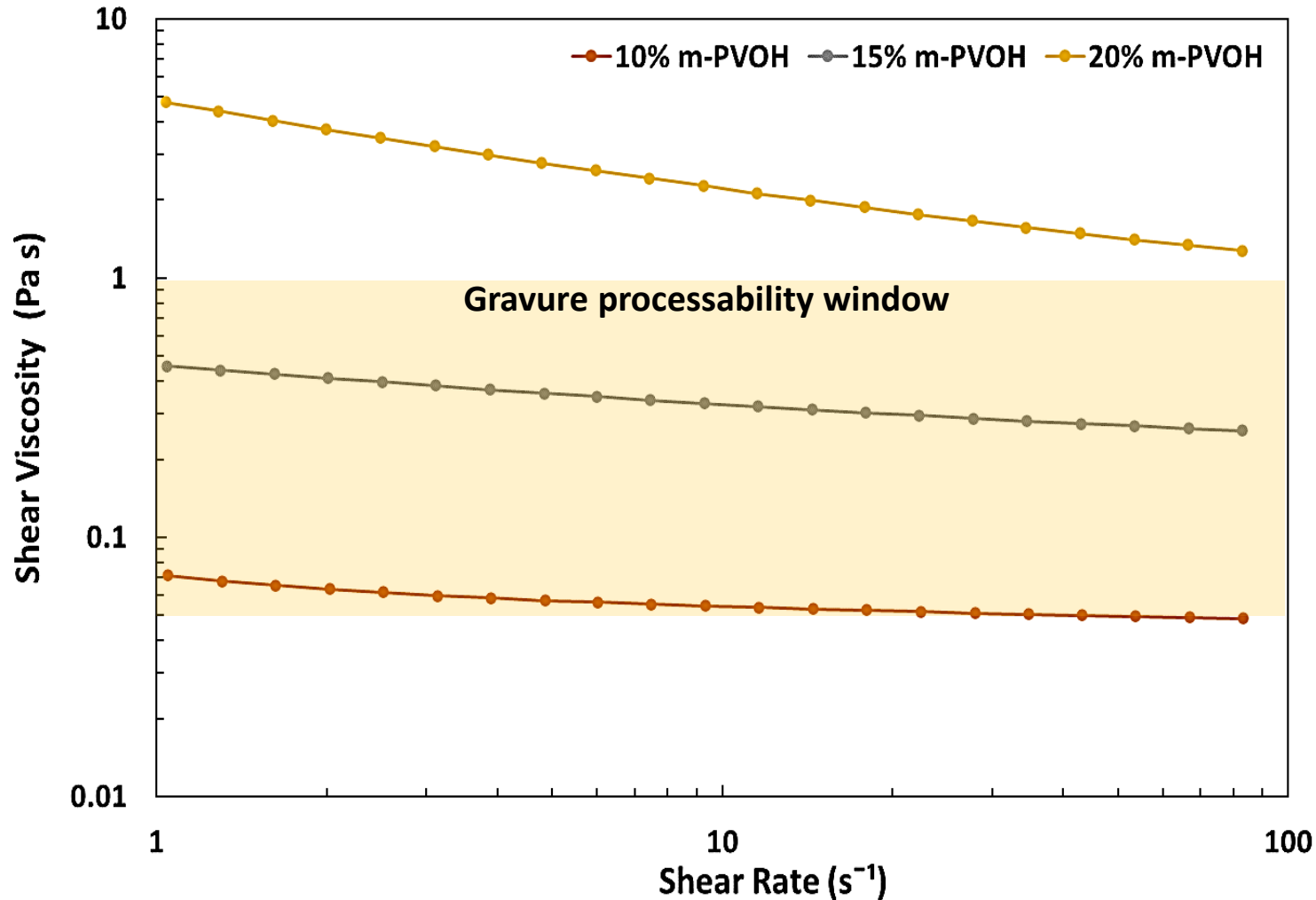


- ✓ High-quality **KRAFT PAPER** with a grammage of 100 g/m²;
- ✓ Good mechanical strength;
- ✓ Greater moisture resistance with respect other types of paper (richer in lignin).

Produced samples:

Sample	m-PVOH conc. [%w/w]	Grammage [g/m ²]	Thickness [μm]
KP	-	104.3±0.8	151.3±2.8
KP/10% m-PVOH	10	113.2±1.5	158.3±3.6
KP/15% m-PVOH	15	116.0±1.8	159.6±1.7
KP/20% m-PVOH	20	121.3±2	162.0±2.2

KRAFT PAPER COATED WITH m-PVOH and POLYMER/CARNAUBA WAX



Why 15% m-PVOH?

- Is completely within the viscosity range of the process that we can reproduce with the hand coater (gravure).
- The overall properties of the KP/15% mPVOH sample are balanced .

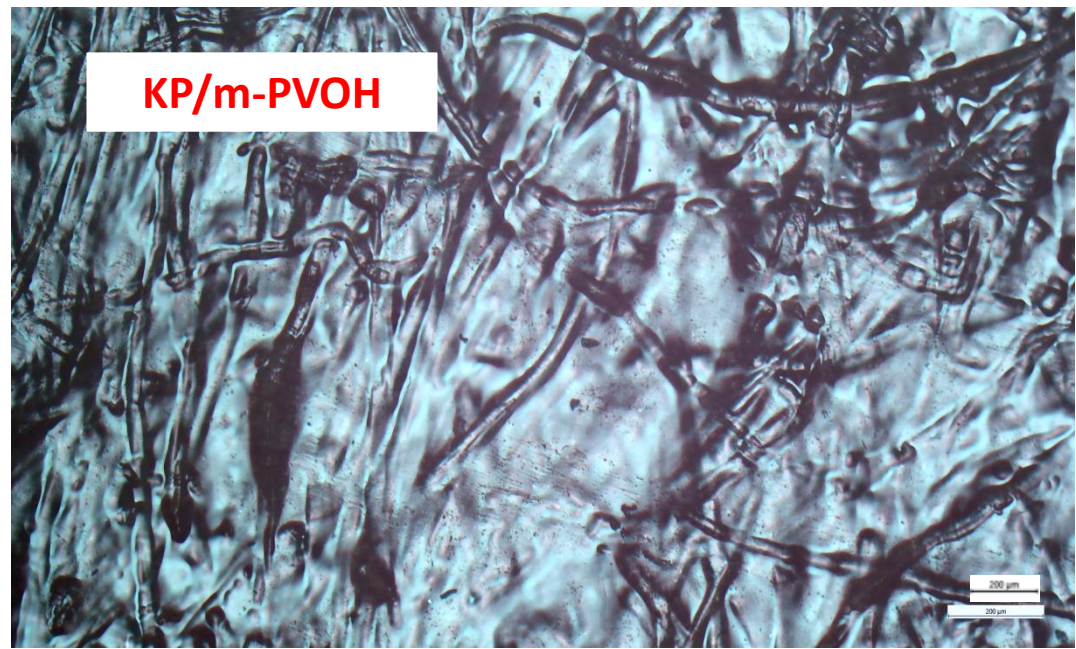
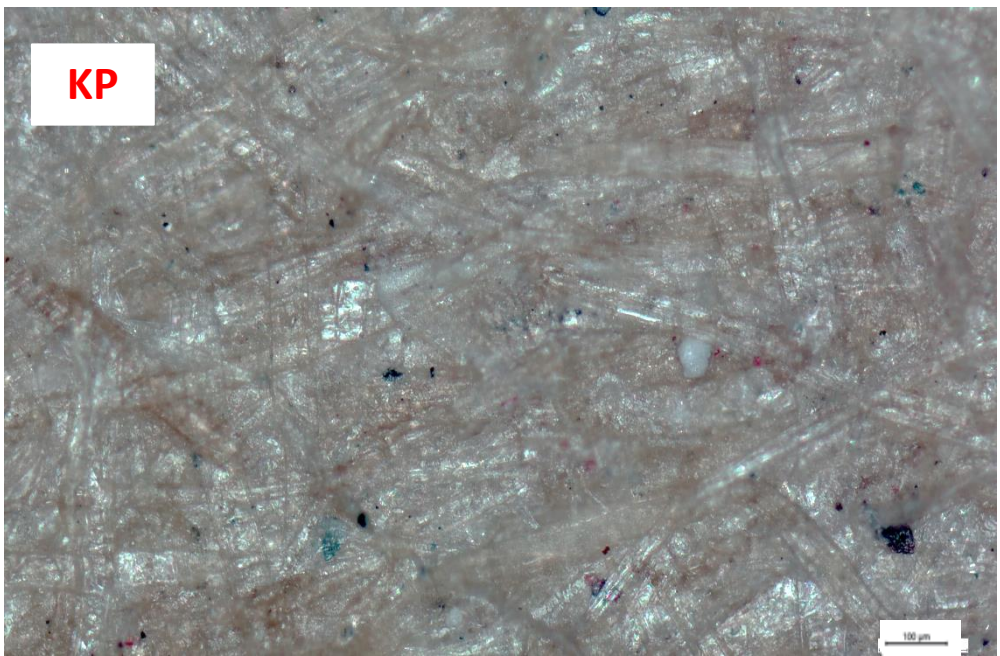
Printing method	Viscosity range (Pa s)
Piezo Inkjet	0.005–0.03
Gravure	0.05–1.5
Flexography	0.05-0.5
Screen	1-10
Offset	40-100

KRAFT PAPER COATED WITH m-PVOH and POLYMER/CARNAUBA WAX

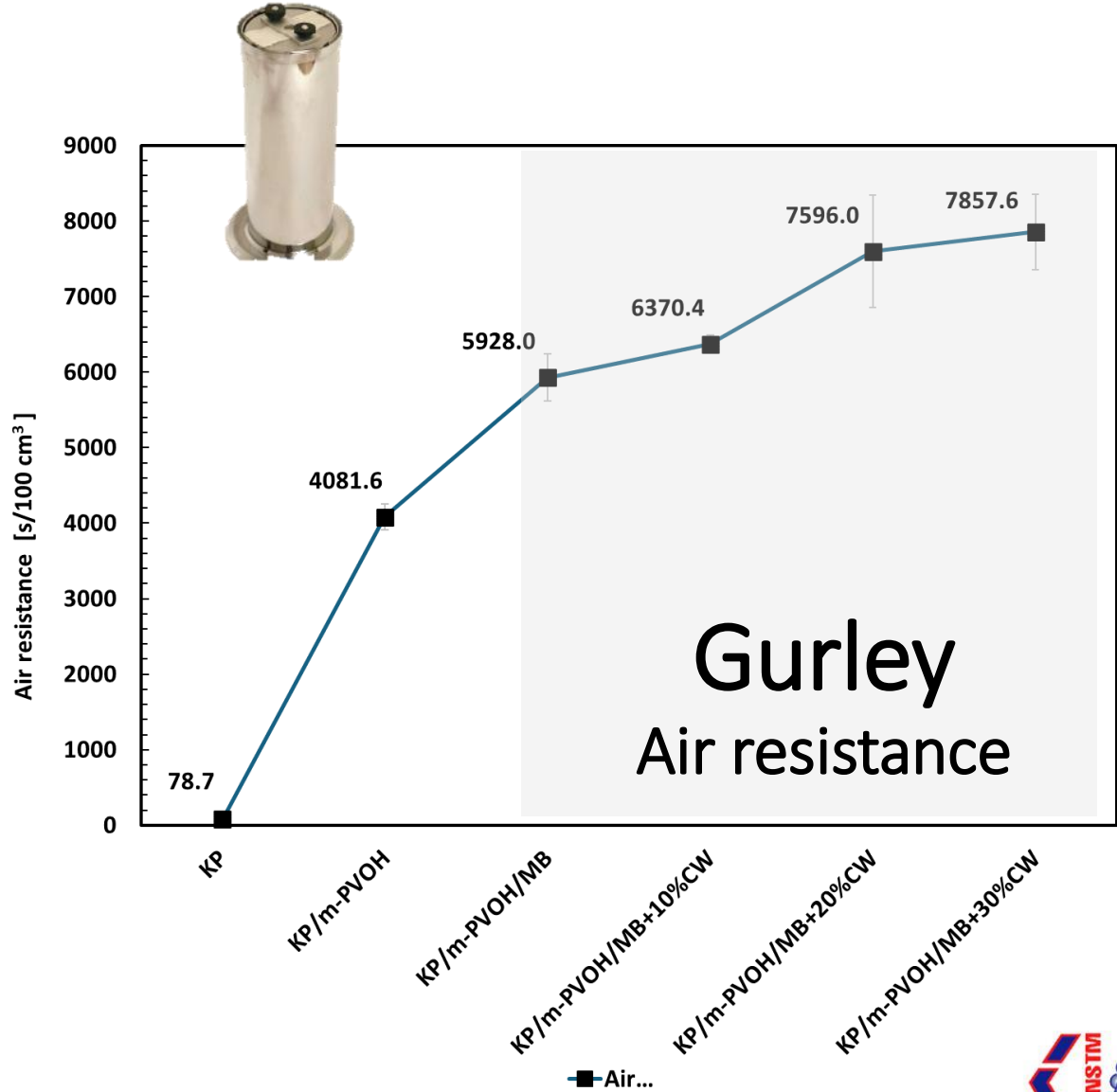
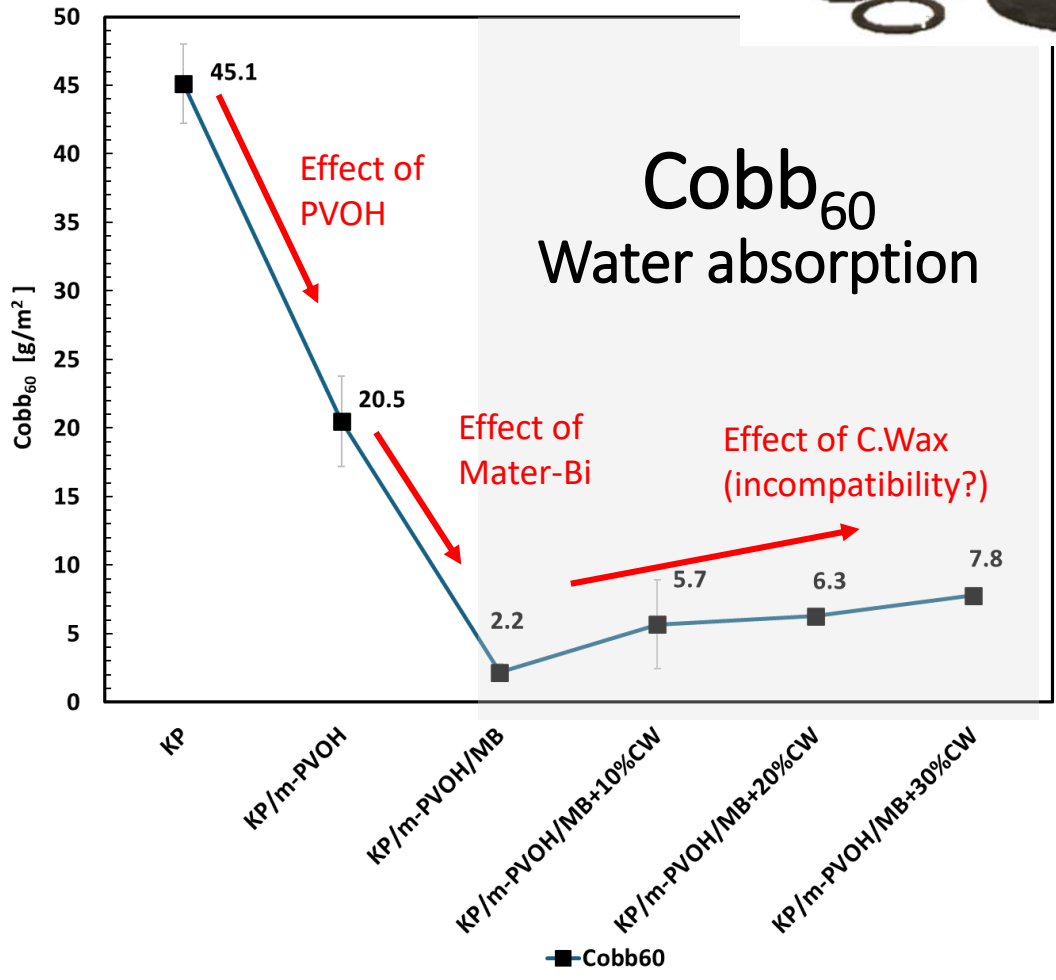
Sample list: coating weights and thicknesses

Sample	C. Wax conc. [%w/w]	Grammage of the first coating [g/m ²]	Thickness of the first coating [μm]	Grammage of the second coating [g/m ²]	Thickness of the second coating [μm]
KP/m-PVOH	-	11.7±1.8	8.3±1.7	-	-
KP/m-PVOH/MB	-			19.5±2.5	8.4±2.2
KP/m-PVOH/MB+10%CW	10			20.7±2.8	12.7±1.5
KP/m-PVOH/MB+20%CW	20			22.0±2.7	13.1±4.8
KP/m-PVOH/MB+30%CW	30			25.6±4.3	14.7±2.2

Optical microscopy



KRAFT PAPER COATED WITH m-PVOH and POLYMER/CARNAUBA WAX

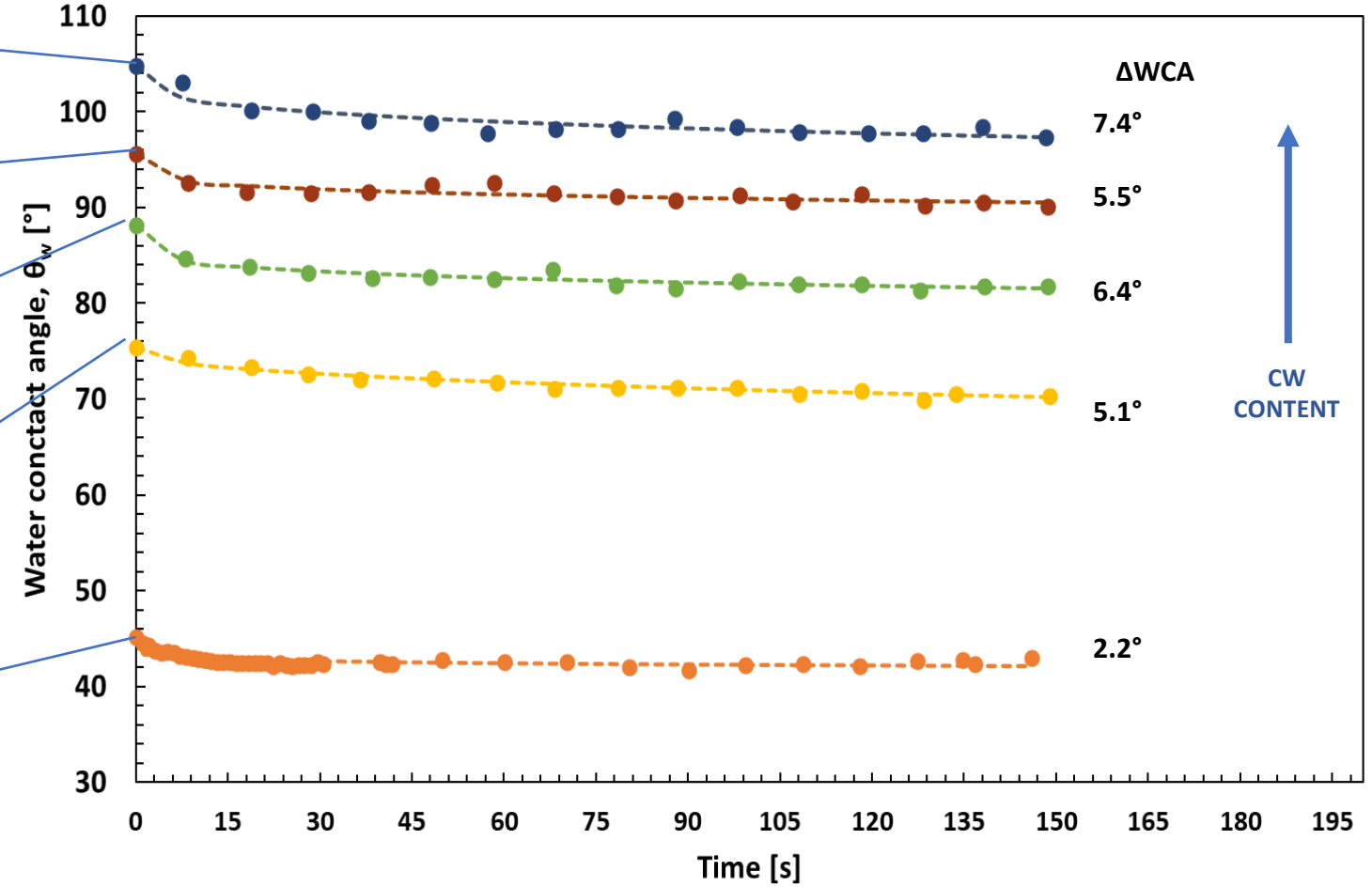
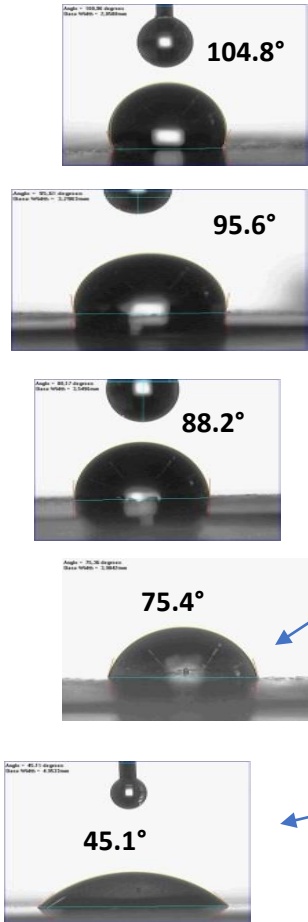


KRAFT PAPER COATED WITH m-PVOH and POLYMER/CARNAUBA WAX

W.C.A. vs time

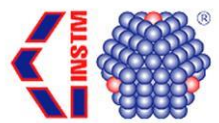
Contact angle increases with the C. Wax

CW CONTENT ↑



CW CONTENT ↑

- KP/m-PVOH
- KP/m-PVOH/MB
- KP/m-PVOH/MB+10%CW
- KP/m-PVOH/MB+20%CW
- KP/m-PVOH/MB+30%CW



KRAFT PAPER COATED WITH m-PVOH and POLYMER/CARNAUBA WAX

Tensile in MD

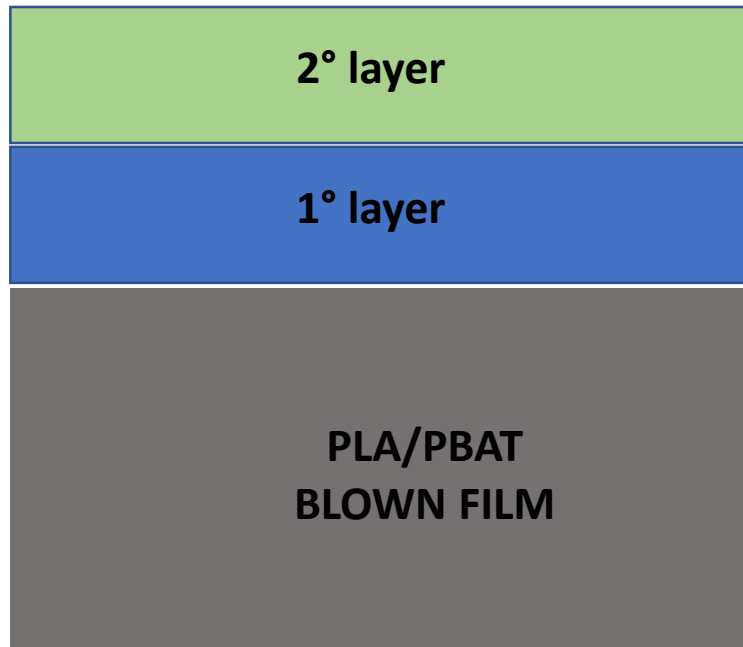
Sample	Tensile strength [kN/m]	Elongation at break [%]	Tensile Energy Absorption. TEA [J/m ²]
KP/m-PVOH	10.8±0.3	2.4±0.2	158.5±9.9
KP/m-PVOH/MB	11.7±0.7	2.8±0.2	202.2±27.3
KP/m-PVOH/MB+10%CW	11.4±0.7	2.8±0.2	199.1±27.0
KP/m-PVOH/MB+20%CW	11.3±0.9	2.7±0.2	187.4±28.9
KP/m-PVOH/MB+30%CW	11.3±0.8	2.6±0.2	180.0±23.4

- **MATER-BI improves mechanical properties: TS and elongation increase as does TEA**
- **The introduction of wax does not change the properties, which remain good and superior to the KP/mPVOH**

100% biodegradable multi-layers films

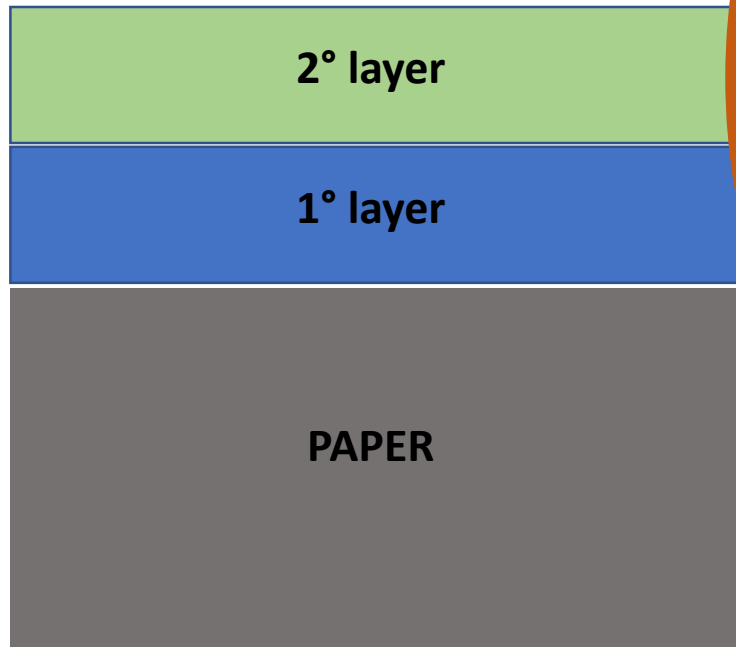
3 layers

POLYMERIC SUBSTRATE
Multicoated,
HIGH BARRIER



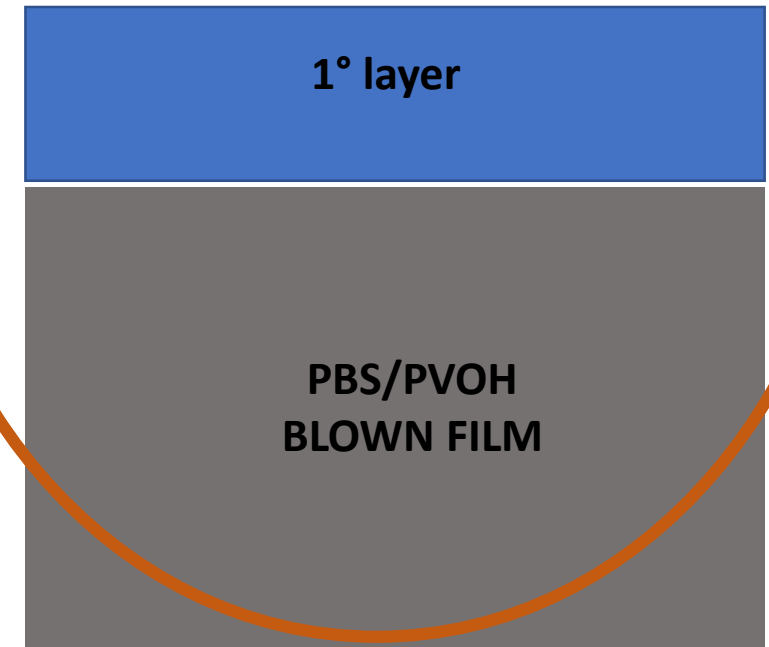
3 layers

CELLULOSIC SUBSTRATE
Multicoated paper,
HIGH BARRIER



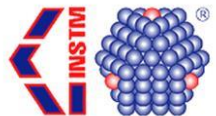
2 layers

POLYMERIC SUBSTRATE
Coated,
ACTIVE BARRIER



Active antioxidant coating on biodegradable polymeric substrate

Biodegradable packaging with quercetin-based antioxidant coatings for fresh-cut preservation



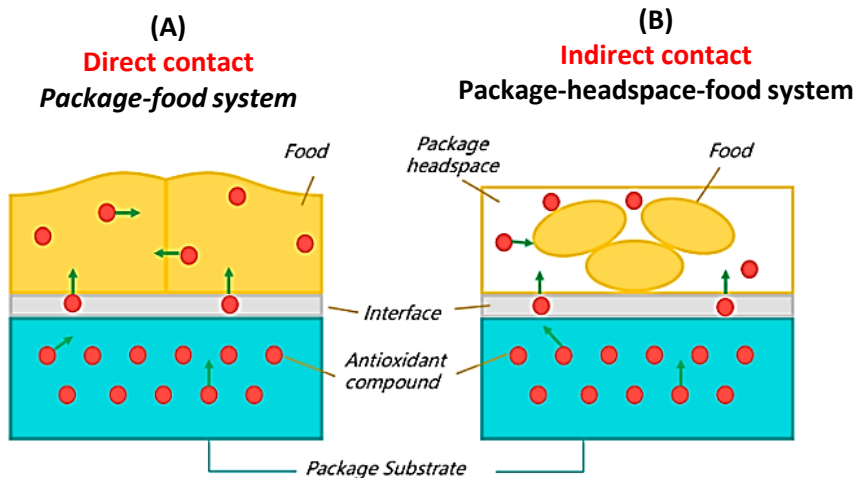
Active antioxidant coating on biodegradable polymeric substrate



An active food antioxidant packaging system is able to :

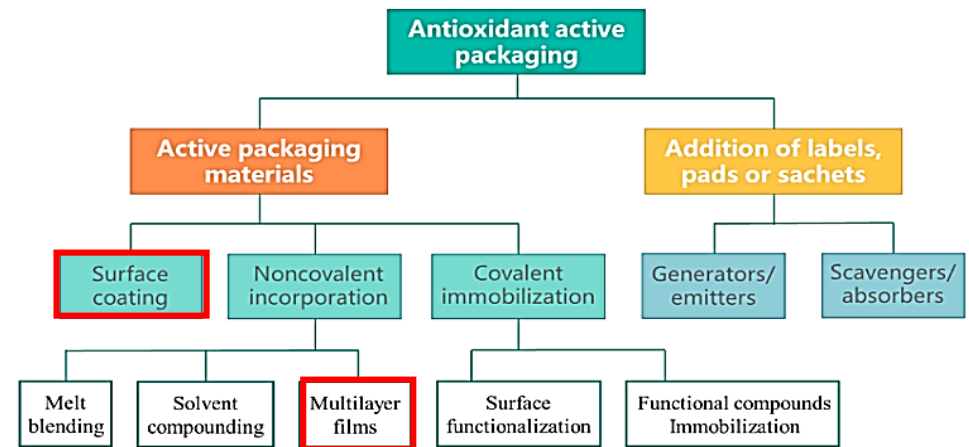
- Protect against oxidative damages the food item,
- Extend shelf-life of sensitive foods,
- Reduce food waste avoiding economic losses.

Release of antioxidant molecules can be achieved through two methods:



Lee, Dong Sun. Antioxidative packaging system." *Innovations in food packaging*. Academic Press, 2014. 111-131.

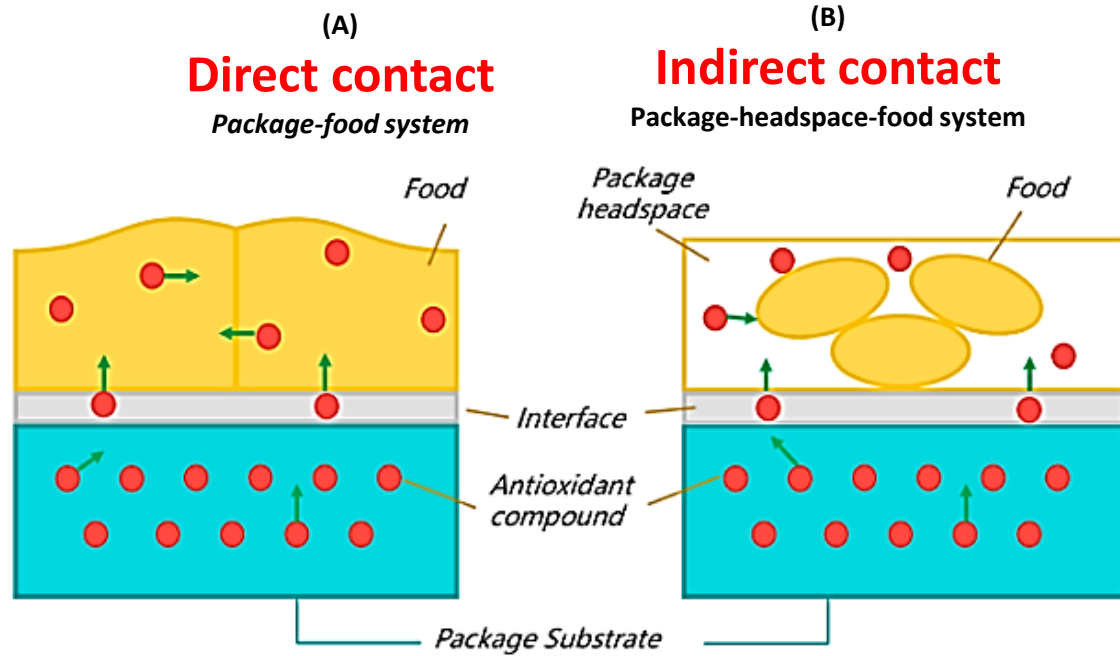
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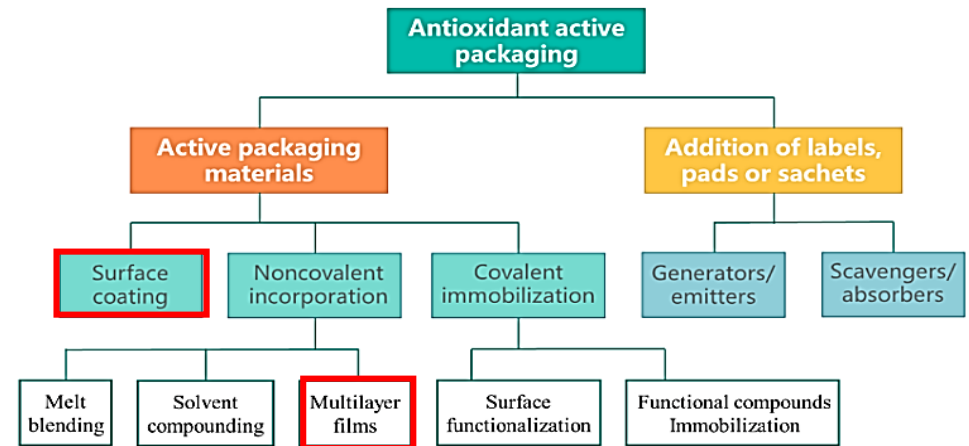
Active antioxidant coating on biodegradable polymeric substrate

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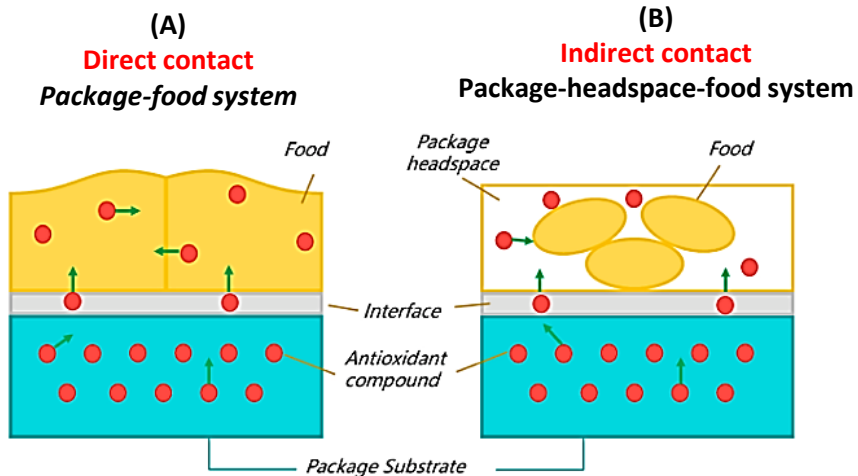


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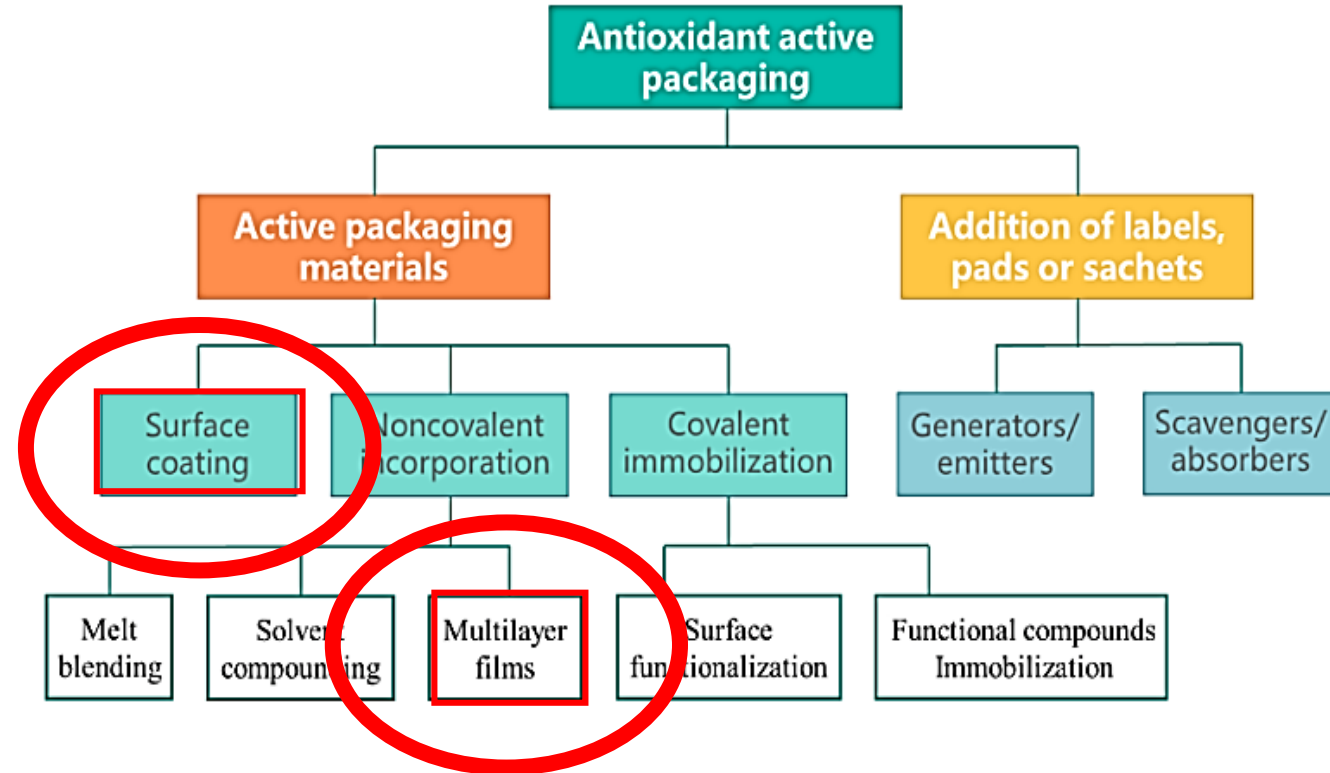
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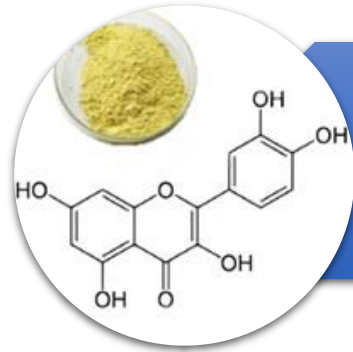
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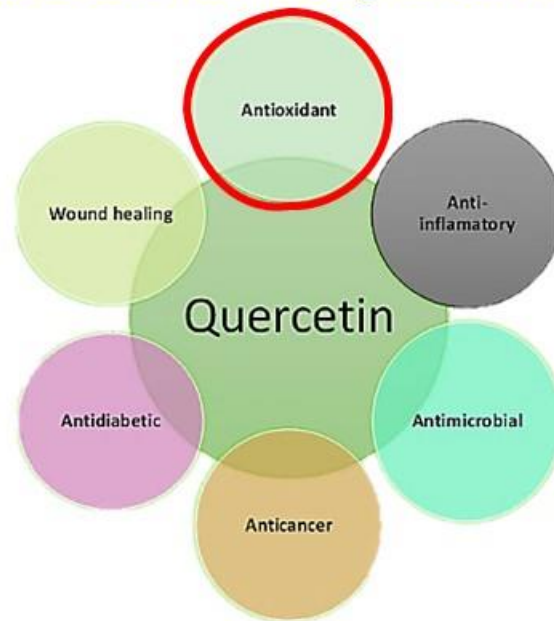


Kuai, Lingyun, et al. "Controlled release of antioxidants from active food packaging: A review." *Food Hydrocolloids* 120 (2021): 106992.



Quercetin is a naturally occurring yellow-colored plant phenolic (flavonoid) compound widely found in onions (10-30 mg/100 g), blueberries (15 mg/100g), asparagus (15-20 mg/100g) and many other crops.

Quercetine main biological activities:



Source: Swarup Roy, Parya Ezati, Ajahar Khan & Jong-Whan Rhim (2023): New opportunities and advances in quercetin-added functional packaging films for sustainable packaging applications: a mini-review, *Critical Reviews in Food Science and Nutrition*,

1. Antioxidant activity

- Quercetin's antioxidant capability is six times that of commonly used Trolox (*Wang et al., 2016*).

2. Safety and approval

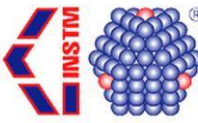
- FDA-approved and **GRAS (Generally Recognized As Safe)** for food applications (*Roy and Rhim, 2021*).

3. Versatility and stability

- **Stable compound** and **easily incorporated** into polymeric packages, mainly produced by **solution casting** and **electrospinning** (*Roy et al., 2023*)

Quercetin represents a good candidate for the development of functional food packaging films and/or coatings

Active antioxidant coating on biodegradable polymeric substrate

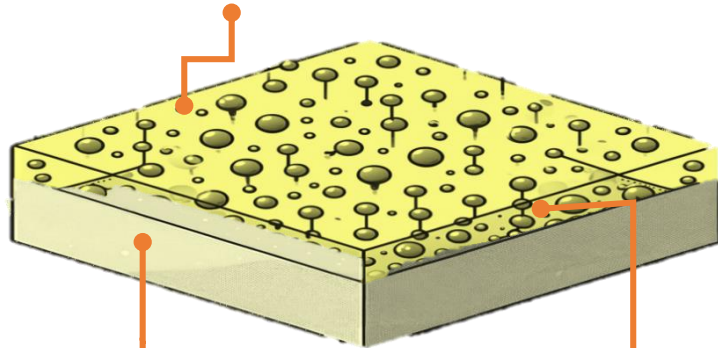


MATERIALS

A blown film (**biodegradable substrate**) was functionalized through the application of an *antioxidant coating layer* carried by **PLA**

Antioxidant phase (QUE):

Quercetine (0%, 3%, 5%, 7% w/w_{PLA})



Bio-substrate (BS):
PBS/PVOH 80/20 wt%
blown film

- ✓ Balanced mechanical and barrier properties
- ✓ Fully biodegradable
- ✓ **Not sealable**

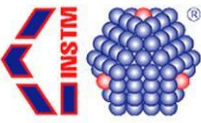
Coating layer:
Amorphous PLA4060 +
Tween 80 (1% w/w_{QUE})
SURFACTANT

- ✓ Sealable layer
- ✓ Easy soluble to be removed

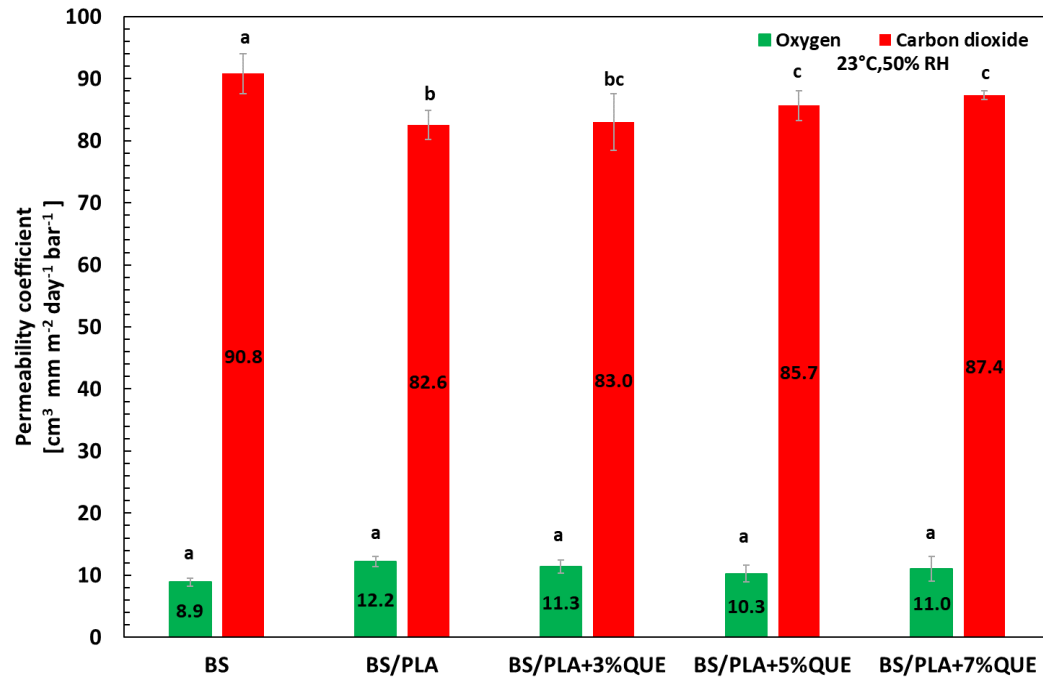
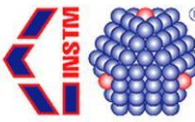


Film sample	Que conc. [%W/W _{PLA}]	Coating layer thick. [μm]	Total thick. [μm]
BS	-	-	35 \pm 3
BS/PLA	-	7 \pm 1	40 \pm 2
BS/PLA+3%QUE	3	6 \pm 2	39 \pm 3
BS/PLA+5%QUE	5	7 \pm 1	40 \pm 3
BS/PLA+7%QUE	7	8 \pm 1	41 \pm 2

Active antioxidant coating on biodegradable polymeric substrate



O₂/CO₂ barrier properties and perm-selectivity



O₂ barrier

- No significant difference between the oxygen permeabilities of the different film samples with and without the active layer:
 - ✓ *PLA does not offer any additional O₂-transport resistance; its P_{O₂} (~2300 cm³ mm/m² d bar (Turco et al., 2019)) is approximately 3 o.o.m. higher than that of BS (8.9 cm³ mm/m² d bar).*

CO₂ barrier

- Carbon dioxide permeability slightly decreases by adding the PLA layer
 - ✓ *Amorphous PLA has a lower P_{CO₂} (47,5 cm³ mm/m² d bar (Marano et al., 2022)) than BS (90,8 cm³ mm/m² d bar) offering an *additional barrier**
- Incorporation of QUE doesn't change the overall P_{CO₂}

$$\text{Permselectivity, } \beta = \frac{P_{CO_2}(23, ^\circ C \ 50\%RH)}{P_{O_2}(23, ^\circ C \ 50\%RH)}$$

Film sample	Perm-selectivity P _{CO₂} /P _{O₂} [-]
BS	10.2
BS/PLA	6.8
BS/PLA+3%QUE	7.3
BS/PLA+5%QUE	8.3
BS/PLA+7%QUE	7.9

In relation to the intended application:

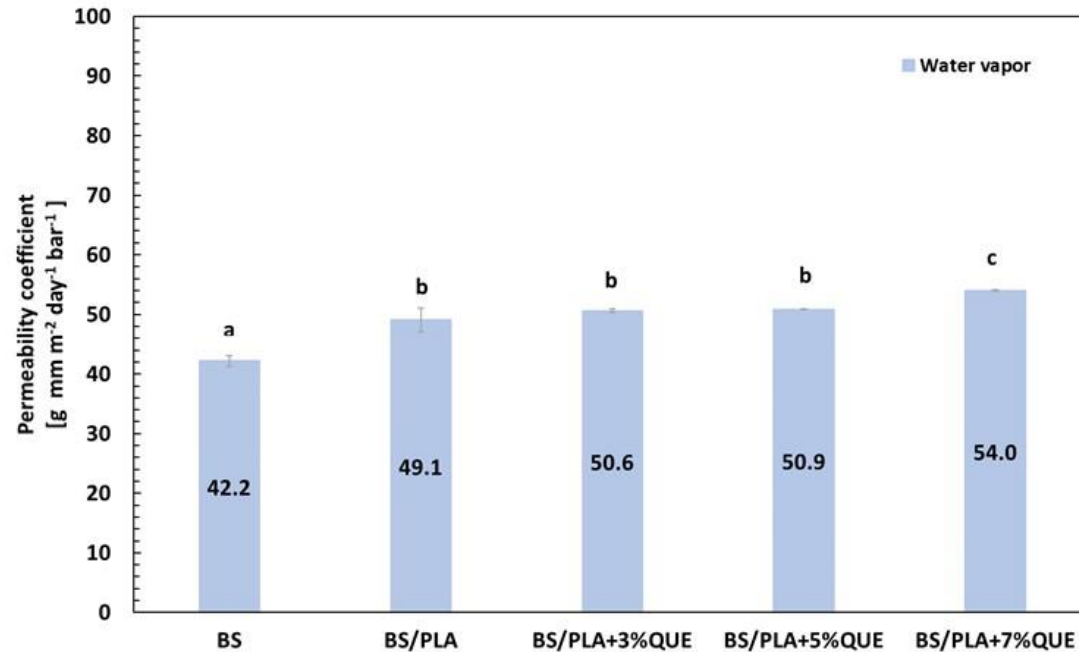
Adequate O₂ and high CO₂ levels have been proved to effectively control enzymatic browning, firmness and decay of fresh-cut fruits and vegetables (Rojas-Graü et al., 2008)



The optimal CO₂/O₂ perm-selectivity ratio for fresh-cut produce packaging depend on the specific respiration characteristics and gas requirements of the product.

- A β value in the range 2.2-8.7 is typical for most films used in this application (Hussein et al., 2015).

Water vapor barrier properties



Water vapor barrier

- P_{wv} slightly increases by adding the PLA layer:
 - ✓ *High solubility of water vapor in PLA* (Barbato et al., 2023).
- Gradual slight increase of P_{wv} by increasing QUE concentration; more pronounced for BS/PLA+7%QUE:
 - ✓ *Quercetin's hydrophilicity attract water*, increasing water vapor transmission and enhancing film permeability as its content rises (Roy et al., 2023).

Classification of the biodegradable polymers depending on barrier performance (J. Wang et al., 2018)

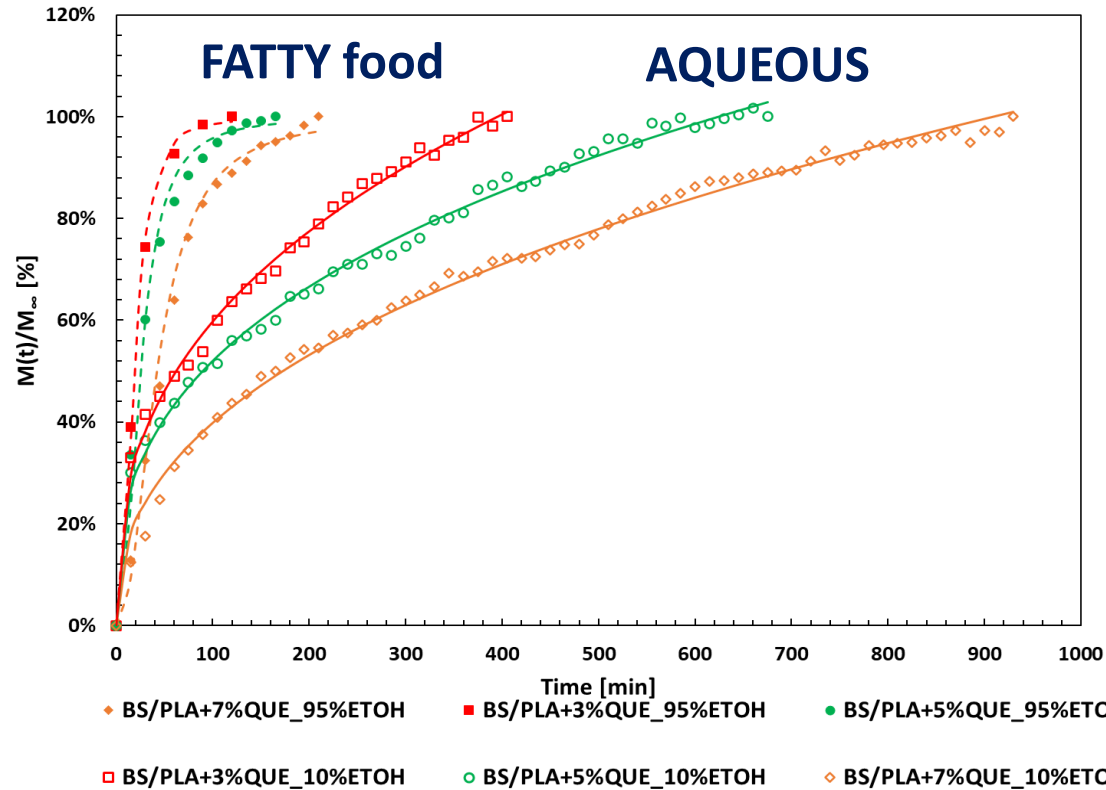
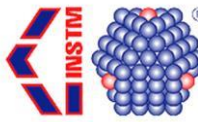
Barrier grade	P_{wv} [$\frac{g \text{ mm}}{m^2 d \text{ bar}}$]	Examples
High	<40	PGA
Medium	40-100	PHAs,
Low	100-300	Crystallized PLA, PPC
Poor	>300	Amorphous PLA, PBS, PBAT, PCL, PVOH

Developed multilayers are classified as **MEDIUM** water vapor barrier grade

In relation to the intended application:

Moderate water vapor transpiration is crucial to prevent moisture buildup, condensation, and microbial growth in the packaging thereby preserving the freshness of cut produce.

Release kinetics and antioxidant activity [1/2]



Test conditions:

- Release media: Ethanol 10% v/v (**AQUEOUS SIMULANT**) and ethanol 95% v/v (**FATTY SIMULANT**) $V=100mL^*$
- Films Area: $1 dm^2$
- Stored in darkness at room temperature
- Release kinetics by UV-Vis measurement ($\lambda=317 nm$) and calibration curve
- Antioxidant activity by DPPH test on the release medium at release plateau

Sample	Exhaust. time [h]	Max amount released [mg/L]	DPPH scav. activity [%]
BS/PLA+3%QUE_95%ETOH	2	71.5	48.4
BS/PLA+5%QUE_95%ETOH	3	88.4	69.0
BS/PLA+7%QUE_95%ETOH	4	101.7	77.3
BS/PLA+3%QUE_10%ETOH	7	0.83	8.1
BS/PLA+5%QUE_10%ETOH	11	1.0	9.1
BS/PLA+7%QUE_10%ETOH	16	1.2	10.8

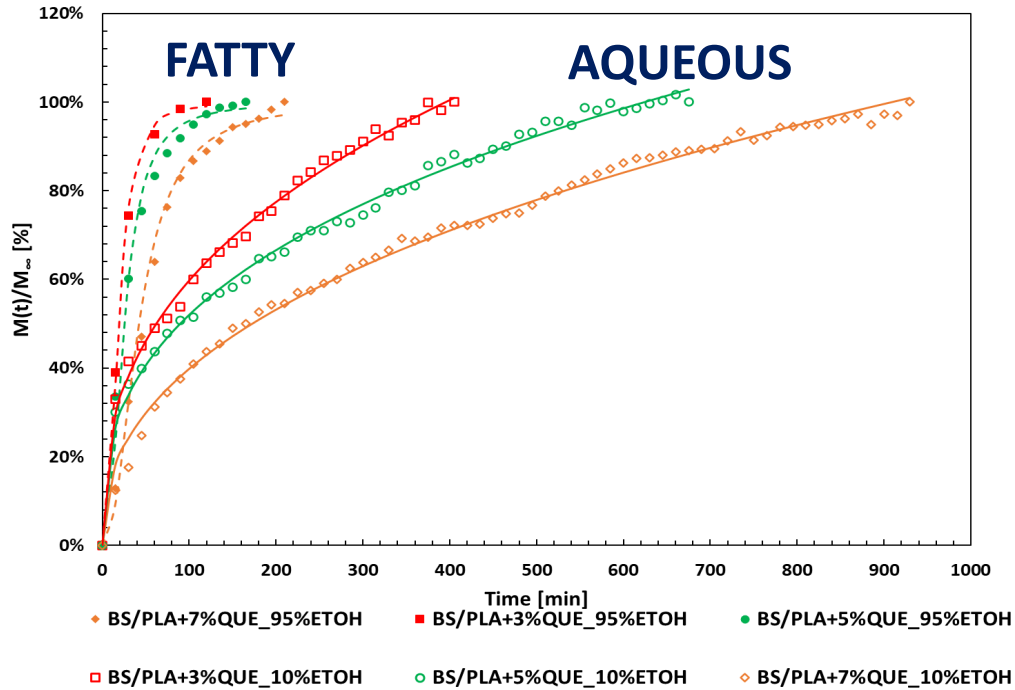
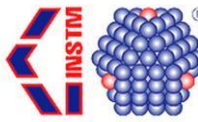
- Effectiveness of antioxidant release in both food simulants.
- Release time and released amount dependent by **QUE concentration**



Tunable release kinetics by varying the food matrix characteristics and the film composition.

*EC No 10/2011 on Plastic materials and articles intended to come into contact with food. Official Journal of the European Union.

Release kinetics and antioxidant activity [2/2]



Sample	Exhaust. time [h]	Max amount released [mg/L]	DPPH scav. activity [%]
BS/PLA+3%QUE_95%ETOH	2	71.5	48.4
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BS/PLA+3%QUE_10%ETOH	7	0.83	8.1
BS/PLA+5%QUE_10%ETOH	11	1.0	9.1
BS/PLA+7%QUE_10%ETOH	16	1.2	10.8

IN FATTY FOOD SIMULANT:

- Faster release kinetic
- Higher antioxidant release (max. for BS/PLA+7%QUE: 101,7 mg/L)
- Higher antioxidant activity (max. for BS/PLA+7%QUE: 77%)



Greater affinity of quercetin for fatty foods

POSSIBLE APPLICATION

Sensitive foods with:

- high respiration rates
- modest lipid content
- short-medium storage term

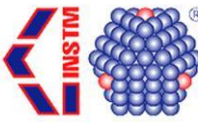


Fresh-cut avocado
(Persea Americana)

15 g total lipids/ 100 g product*

*Dreher, M.L.; Cheng, F.W.; Ford, N.A. A Comprehensive Review of Hass Avocado Clinical Trials, Observational Studies, and Biological Mechanisms. *Nutrients* 2021, 13, 4376. <https://doi.org/10.3390/nu13124376>

Preliminary shelf life tests: Visual appearance



Experimental Setup

- **Materials:**
 - 15 x 15 cm² Bags made of **BS/PLA** and **BS/PLA+7%QUE** films
 - **Unpackaged avocado slices (control samples)**
- **Sample configuration:**
 - Each bag contains two/three avocado slices
 - Average weight per bag: 42.9 ± 3.8 g
- **Storage conditions:**
 - Temperature: 4 ± 2°C (refrigerated)
 - Duration: 9 days
- **Analysis schedule:**
 - Conducted on **days 0, 1, 3, 6 and 9**
 - Three package replicates tested at each time point

	DAY 0	DAY 1	DAY 3	DAY 6	DAY 9
CONTROL					
BS/PLA					
BS/PLA+7%QUE					

- ❑ **CONTROL GROUP:** Rapid browning along storage period and visible loss of weight and texture.
- ❑ **BS/PLA GROUP:** Visible darkening at the edges from day 3, weight and texture loss more moderate.
- ❑ **BS/PLA+7%QUE GROUP:** Only small signs of browning on day 6. Change towards reddish on day 9. Texture and moisture almost preserved.

Engineered Biodegradable Coatings on Cellulosic and Biopolymeric Substrates for Active, High Barrier Packaging Solutions

Conclusive remarks

Sustainable multilayer film based on passive and active materials were successfully produced by coating technique on both polymeric or cellulosic substrates

Engineered Biodegradable Coatings on Cellulosic and Biopolymeric Substrates for Active, High Barrier Packaging Solutions

Conclusive remarks

It is possible to tailor both the substrate by using different biodegradable materials and the coatings, even in multiple steps, in order to achieve the requested performances.

Engineered Biodegradable Coatings on Cellulosic and Biopolymeric Substrates for Active, High Barrier Packaging Solutions

Conclusive remarks

- ✓ The use of a substrate based on polymeric blend allow to balance between ductility, and the stiffness, sealing ability
- ✓ Excellent oxygen barrier and water barrier properties provided by the m-PVOH and waxes
- ✓ Coating solutions: potential to serve as effective carriers for the controlled release of antioxidant agents in fruits with varying lipid concentrations.

Thank you for the kind attention

Luciano Di Maio

Dipartimento di Ingegneria Industriale

Università di Salerno

LDIMAIO@UNISA.IT



Università di Salerno



MASTER universitario annuale di I livello

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A CHI È RIVOLTO

Laureate/i di I e II livello in materie tecnico-scientifiche
Professionisti del settore che intendono migliorare e aggiornare le competenze



DIDATTICA

Prima fase: lezioni frontali erogate in modalità blended (in presenza, live-streaming, on-demand)
Seconda fase: tirocini formativi presso le aziende partner



COLLABORAZIONI

Le attività di formazione si svolgono in collaborazione con enti, università e aziende di rilievo internazionale, tra cui: **PROPLAST, Istituto Superiore di Sanità, Swansea University - Welsh Centre for Printing and Coating, CONAI/COREPLA/COMIECO, CNR-IPCB**



PLACEMENT

Dopo 6 mesi dal Master, il **90% degli iscritti è impiegato**, con **l'80% nel settore del packaging** (il 60% nelle aziende partner) e il 20% in altri ambiti.

PERCORSO FORMATIVO



Info e contatti

master.matespack@unisa.it

