

ANTIPACK®

Bio-degradable active antifungal film



KEY BENEFITS

- Customised solutions for preventing oxidative and microbial spoilage
- Shelf-life extension
- Natural, friendly-labeling

Consumers prefer nature and high-quality food products packaged in a lower-environmental-impact package, while manufacturers need convenient, effective, clean-label anti-mold solutions to reduce food waste and safety risk by extending food shelf life. Antipack® achieved a good balance between consumer and food manufacturer's choice

Antipack® is a kind of biodegradable active antifungal film used to prevent the mold growth by releasing gradually fermented sugar activities from polylactic acid and fungal chitosan film onto the surface of solid foods such as semi-hard/hard cheese and dried sausages during the shelf life period.



Gouda cheese

Figure 1 shows that when Antipack® was filmed on the surface, no mold growth was observed for Gouda cheese after 100 days storage at 30°C. On the other hand, mold over-growth was observed for the samples without application of Antipack™ after only 28 days.



Figure 1 Gouda cheese

