

Extending the Shelf Life of Food and Beverages

New Report Details Novel Packaging Technologies Currently in Development for Extending the Shelf Life of Food and Beverages

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EINPresswire.com/ -- [PreScouter](#), a Chicago-based research intelligence company, has released a detailed [report](#) on novel packaging technologies for the shelf life extension of foods and beverages. With approximately 1.3 billion tons of food lost or wasted globally at a cost of nearly \$1 trillion, PreScouter believes that this report is a major step forward towards reducing food waste across the supply chain by highlighting some of the newest and most promising technologies in development to prolong the shelf life of various foods and beverages.



Food preservation is a concern not just for our industry-related clients, but for consumers as well, comments Dr. Paula Hock, PreScouter Project Architect. “The research in this area is especially interesting, as it’s an industry that really listens to the consumer base. This is evidenced by a push toward food derivatives for novel packaging and the desire to extend the lifetime of purchased food products to reduce food waste,” adds Hock.

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*Paula Hock, PreScouter
Project Architect*

The report, or intelligence brief, as PreScouter calls it, details nine recent shelf life extension solutions in various

stages of development, illustrating the main features of each as well as the benefits and drawbacks each technology bears.










One major trend seen throughout the research is a move toward more food- and plant-based additives and packaging, a “natural” approach as it comes across to consumers. From superior coating materials to novel additives to putting a new spin on older technologies, and with six of the nine solutions presented already approved for food use, PreScouter believes that this intelligence brief provides the food and beverage industry with actionable insights and applicable knowledge.

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Link to report: <https://www.prescouter.com/inquiry/extending-shelf-life-novel-packaging/>

About PreScouter: PreScouter provides research support services to help business leaders make better R&D, product development and corporate development decisions. PreScouter's custom-selected teams of Advanced Degree Researchers and Subject Matter Experts connect business leaders with new markets, commercializable technologies, industry-impacting startups, and other actionable data. PreScouter's growing list of 500+ clients includes GE Healthcare, Coca Cola, BAE Systems, Clorox, and Volvo. For more info, please visit www.prescouter.com.

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TECHNOLOGY HALLOYSITE NANOTUBES APPLICABILITY PACKAGED GOODS (BREAD / FRUIT) 	TECHNOLOGY NANOSILICA POWDER APPLICABILITY POTATOES 	TECHNOLOGY POULTRY TRAY APPLICABILITY POULTRY 
TECHNOLOGY RESEALABLE LIDDING FILM APPLICABILITY FRUITS 	TECHNOLOGY MANGO PEEL APPLICABILITY FRUITS / POULTRY 	TECHNOLOGY SEAWELL- ABSORBENT APPLICABILITY SEAFOOD 
TECHNOLOGY GRAPHENE OXIDE APPLICABILITY BANANAS 	TECHNOLOGY APEEL'S EDIBLE COATING APPLICABILITY AVOCADOES 	TECHNOLOGY ANTIOXIDANT NANOSELENIUM PACKAGING APPLICABILITY PACKAGED GOODS (NUTS / CHIPS / MEATS) 

9 Novel Packaging Technologies for Shelf Life Extension

Technology	Company / Organization	Phase	Food Use Approval	Type	Year
Haloysite Nanotubes		Research		Antimicrobial packaging	2017
Nanosilica Powder		Research		Potato sprouting inhibitor	2018
Poultry Tray		Product		New foil packaging solution	2018
Resealable Lidding Film		Product		Humidity-control packaging	2018
Mango Peel		Research		Antimicrobial packaging	2017
Seawell Absorbent		Prototype		Moisture absorbent packaging	2018
Graphene Oxide		Prototype		Preservative packaging	2018
Apeel's Edible Coating		Product		Invisible coating	2016
Nanoselenium Packaging		Prototype		Multilayer packaging	2018

This press release can be viewed online at: <http://www.einpresswire.com>

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