



SMART BIOSWITCH

An Active Packaging for Food Safety

DESCRIPTION

A special type of plastic films used as smart labels, secondary packaging or food coating to provide barrier and protection as well as a freshness pH colour indicator of packaged food. Better alternative to existing types of plastic packaging and wax dipping as it is based on natural source and designed to extend shelf life of packaged food while maintaining the appearance, nutritional value, quality and safety.

Needs

- Active packaging to provide barrier and protection, plus extra functions. Designed to extend shelf life of foods, while maintaining the nutritional quality and safety.
- PH label to detect the degree of fermentation in food or product or detect the spoilage of food freshness of microorganisms or chemical reaction.

Application

- Our technology imposed no dangerous chemical to be applied as dipping or coating for the fruits/vegetables.
- Wax dipping made from modified starch reduces damage or burn of the fruit skin layer and it also preserves the taste and nutrient.
- This application could be used for food effectively in the form of plastic, stretch film or liquid coating for fruits and vegetables.



Benefits

- Prolong shelf life of packed/coated food.
- Preserves taste and nutrients.
- Detect the degree of continuous natural fermentation in food products.
- Detect the spoilage of non-fermented food by microorganisms/chemical reaction by pH changes.
- Healthy and Safety as no harmful chemical used.

Targeted Market

- Food and beverages industry
- Cosmetic
- Pharmaceutical
- Nutraceutical



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