

TECHNOLOGY OF EDIBLE FILMS AND PACKAGING



Nadezhda V. MAKAROVA, Doctor of Chemical Sciences, Head of Department “Food Services Technologies and Organization”

OBJECTIVES

Use under the conditions where the cost of food transporting is extremely high: during space expeditions, during Arctic and Antarctic expeditions, at offshore oil platforms, during mountain expeditions, in long submarine voyages etc.

AREAS OF USE

Food Production, Food Services, Nutrition for Geologists, Cosmonauts, Military



Edible films have a number of undoubted advantages. First of all, they relate to biodegradable materials that do not create any additional environmental load. What is more, such package is safe for human health. Moreover, it has water vapor, gases, flavoring substances barrier properties. And last but not least, it improves the quality of food products and increases their expiry date. According to the recipes and technologies, more than 400 samples of edible film on the basis of fruit and vegetable raw materials were obtained.

PECULIARITIES

This project expands knowledge of theoretical foundations for recipes and technologies for edible films production.

CONTACTS

8-927-700-99-69
MakarovaNV1969@yandex.ru

CORE COMPETENCIES

#EDIBLE FILMS, #ANTIOXIDANTS, #PLASTIFICATORS AND HYDROPHOBIC ADDITIVES, #VEGETABLE RAW MATERIALS