Veliki jesenski živilski seminar SRIP HRANA

Chitosan-based films with incorporated plant extracts with antioxidative and antimicrobial properties

Folije za živila iz hitozana z dodanimi rastlinskimi ekstrakti z antioksidativnimi in antimikrobnimi lastnost<mark>mi</mark>

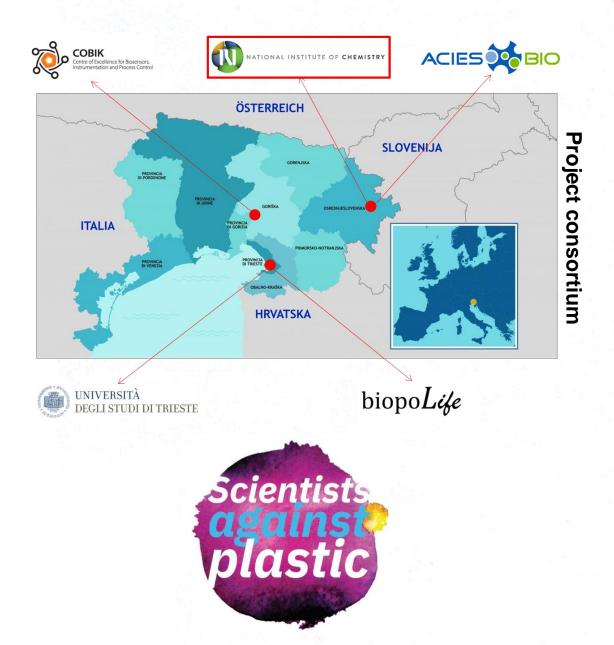
Marijan Bajić and Uroš Novak National Institute of Chemistry

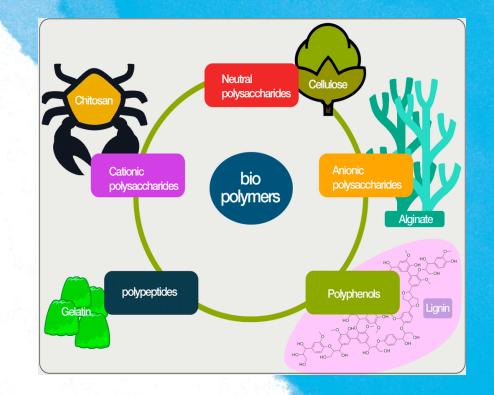


Ljubljana, 29. 11. 2018









- Water soluble
- Biocompatible
- Non-antigenic
- Non-toxic

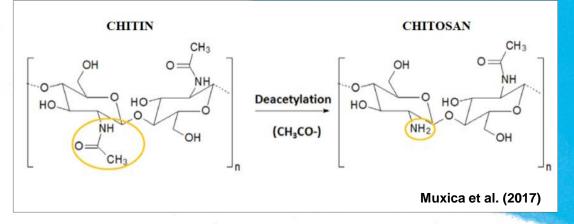
- Biofunctional
- Antimicrobial
- Biodegradable
- Edible

INTRODUCTION

- Accumulation of synthetic plastics:
 → serious environmental problem
 - \rightarrow waste mainly from food packaging for single use
- Trends towards the use of renewable, abundant and low-cost biobased materials to replace the synthetic packaging:
 → predictions: 20% of the total polymer market by 2020
- Active food packagings:
 - \rightarrow incorporation of bioactive components
 - \rightarrow antimicrobial and antioxidant properties
 - \rightarrow extended quality and shelf life of perishable food
- Chitosan:
 - \rightarrow derived from naturally renewable chitin
 - \rightarrow non-toxic and biocompatible poylmer







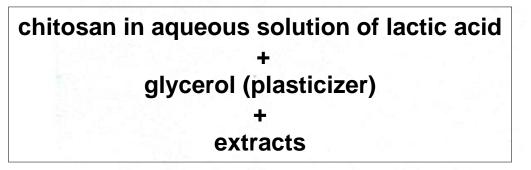
• Aim:

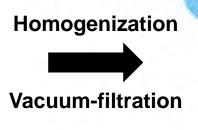
 \rightarrow preparation and evaluation of chitosan-based films incorporated with different extracts

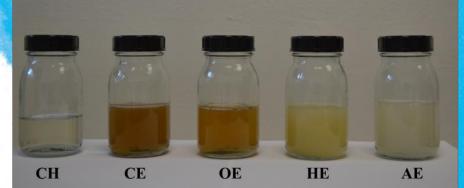
Muxika, A., Etxabide, A., Uranga, J., Guerrero, P., & de la Caba, K. (2017). Chitosan as a bioactive polymer: processing, properties and applications. International journal of biological macromolecules.

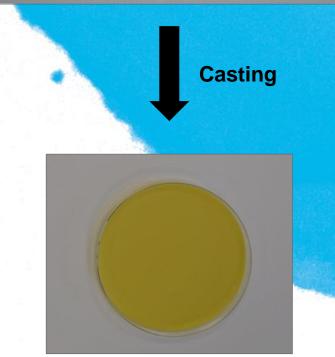
PREPARATION OF CHITOSAN-BASED FILMS

















- Critical property for the film application UV light blockage and consumer acceptance
- Evaluated throughout transmittance of the samples in UV and visible spectrum ($\lambda = 250 800$ nm)

• UV spectrum:

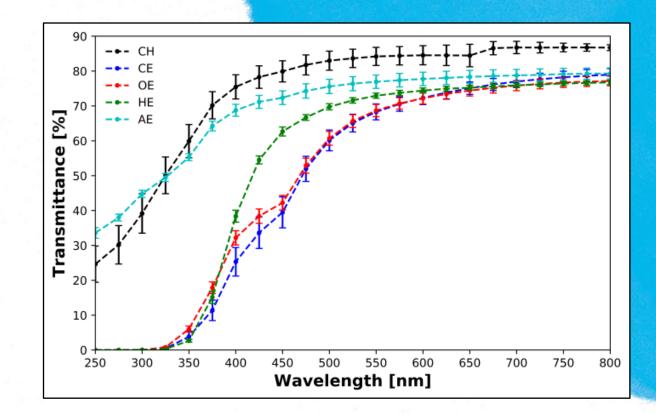
CH and AE \rightarrow up to 65%

CE, OE and HE \rightarrow up to 20%

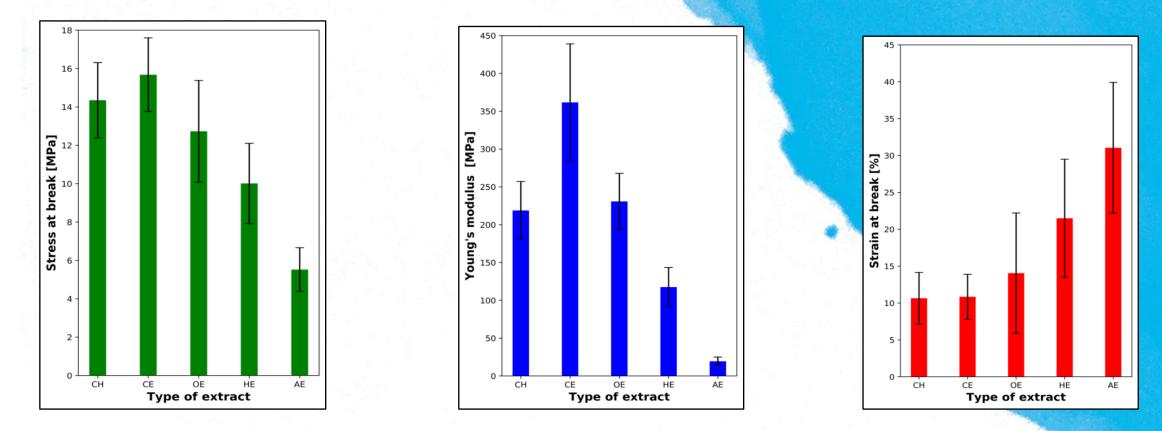
• Visible spectrum:

 $CH \rightarrow up \text{ to } 85\%$

CE, OE, HE and AE \rightarrow ~70%



Ideal films → adequate mechanical properties → depend on polymer amount, presence of exogenous components, and preparation technique



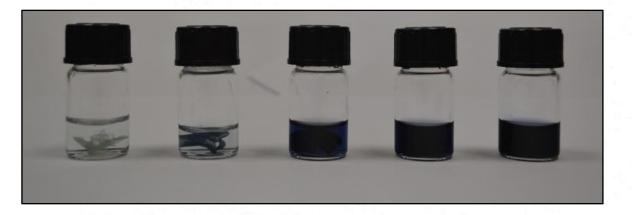
- stress at break (cca. 16 MPa) and Young's modulus (cca. 360 MPa)
- strain at break \rightarrow up to 32%



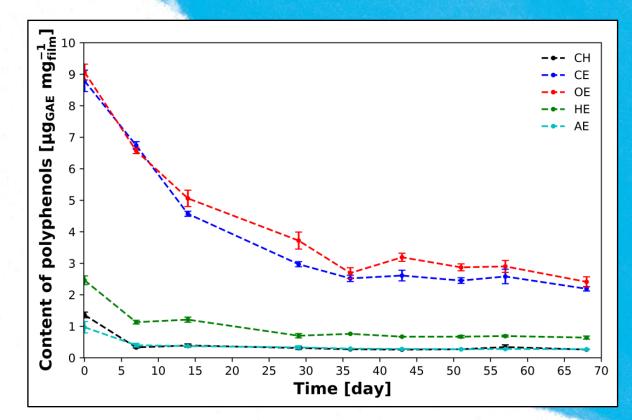
BIOAPP Pieces of nature



• After the color development, the absorbance of the solution was measured at $\lambda = 765$ nm



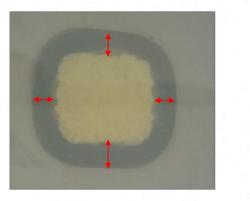
• From 1 to 9 $\mu g_{GAE} m g_{film}^{-1}$

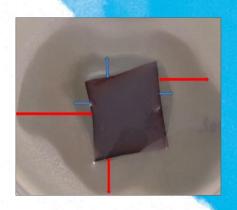


BIOAP



Escherichia coli (Gram-negative) and Bacillus subtilis (Gram-positive)





Visual presentation of clear and partially clear zones around the film



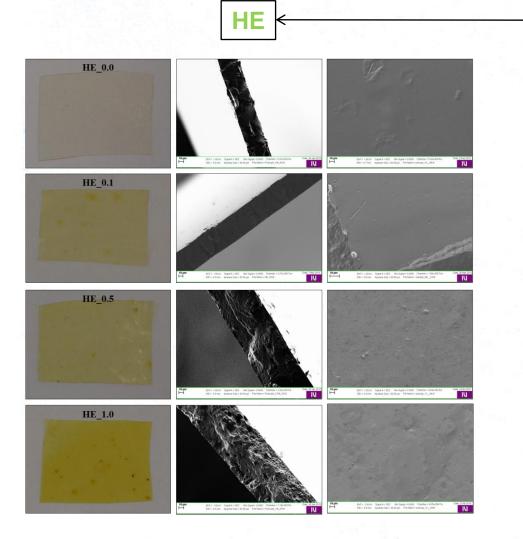
Escherichia coli → highly resistant



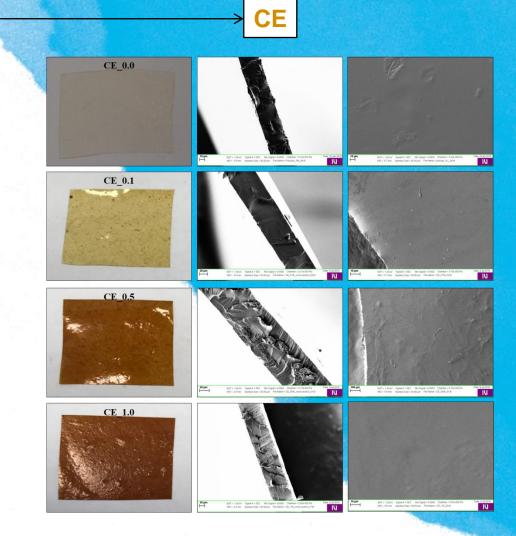
Bacillus subtilis \rightarrow sensitive to HE, CE, and OE







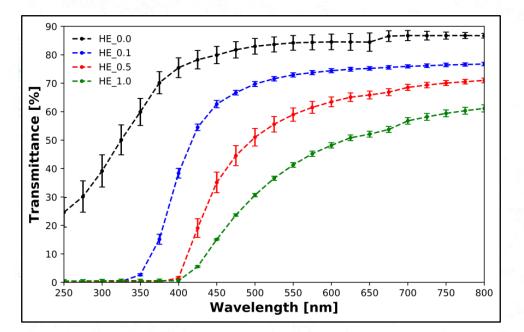
- Thickness: 48 95 µm
- Density: 1.3 2.6 g cm⁻³



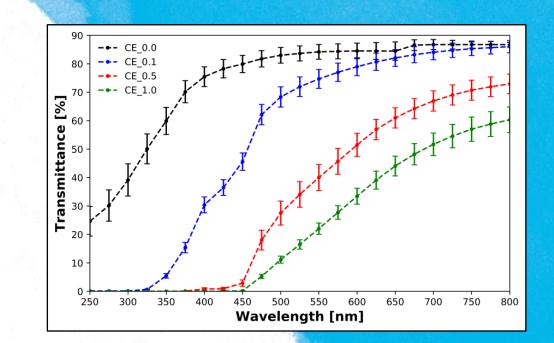
- Thickness: 67 86 μm
- Density: 1.5 1.8 g cm⁻³

HE





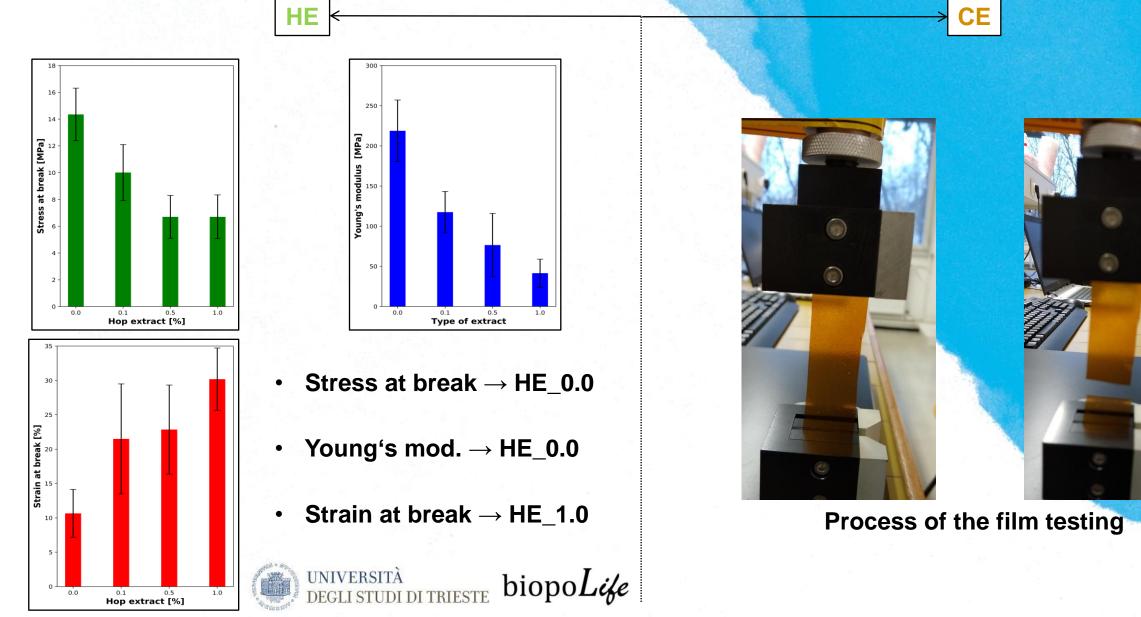
- UV spectrum:
 - \rightarrow HE_0.0 \rightarrow up to 70%
 - \rightarrow HE_0.1 \rightarrow up to 40%
 - \rightarrow HE_0.5 and HE_1.0 \rightarrow no transmittance
- Visible spectrum:
 - \rightarrow increasing HE \rightarrow transmittance decreasing



CE

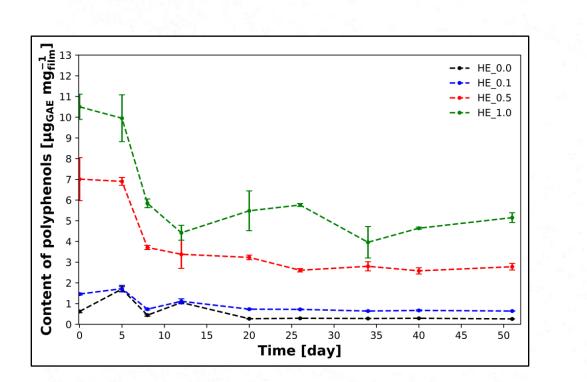
- UV spectrum:
 - \rightarrow CE_0.0 \rightarrow up to 70%
 - \rightarrow CE_0.1 \rightarrow up to 25%
 - \rightarrow CE_0.5 and CE_1.0 \rightarrow no transmittance
- Visible spectrum:
 - \rightarrow increasing CE \rightarrow transmittance decreasing



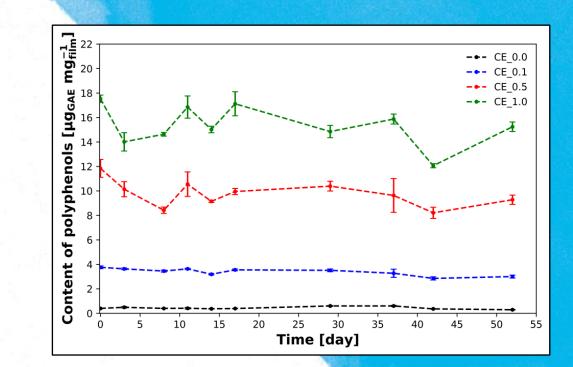


HE





- Up to 11 μg_{GAE} mg_{film}⁻¹
- Increase of total polyphenols with increasing HE
- Decrease of polyphenols after 8 days of storage

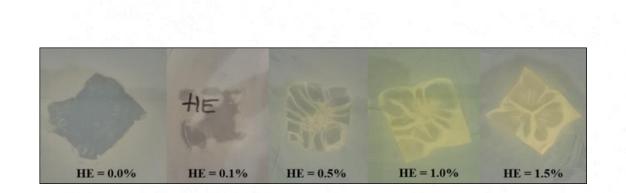


CE

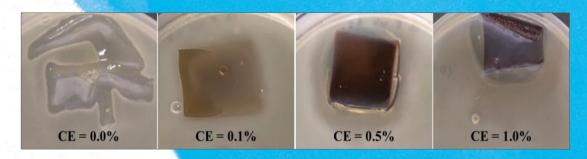
- Up to 18 µg_{GAE} mg_{film}⁻¹
- Increase of total polyphenols with increasing CE
- No decrease of polyphenols during the storage

HE



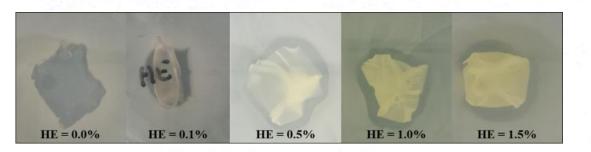


E. coli \rightarrow resistant to HE



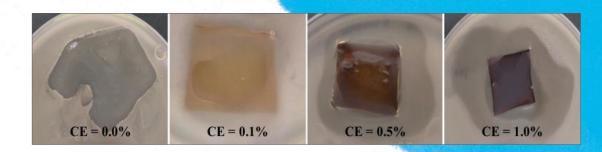
CE

E. coli \rightarrow sensitive to CE \rightarrow up to 18 mm inhibition zone



B. subtilis \rightarrow sensitive to HE \rightarrow up to 2.9 mm inhibition zone

ACIES



B. subtilis \rightarrow sensitive to CE \rightarrow up to 16 mm inhibition zone

CONCLUSIONS



 The chitosan-based films with the addition of different extracts were successfully prepared and characterized regarding physical, mechanical, antioxidant and antimicrobial properties

- The incorporation of extracts affected:
 - \rightarrow water-related properties
 - \rightarrow optical properties
 - \rightarrow antioxidant capabilities
 - \rightarrow antimicrobial properties



Scale-up of films production

Excellent overall potential for food shelf life extension

High potential for further development and scale-up

OTHER APPLICATIONS





Product packaging design

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biopo*Life*











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