The European project SVARNISH, a step forward in the food packaging sector

The Kick off Meeting of SVARNISH project took place in Valencia at AIDO headquarters, coordinator of the project. During two years, the new project will develop a varnish to be used in food packaging, with antimicrobial, oxygen and water vapour barrier properties and improved physic-mechanical properties.

Food packaging industry needs to be adapted to the current market, meet customer and environmental requirements, and to differentiate itself from the competitors by innovating in the packaging structures.

Traditional food packaging sector uses multilayer structures to provide different properties and functionalities to the packaging. The most critical properties are the oxygen and moisture barrier and the mechanical resistance (to guarantee safe and quality product). These multilayer structures are expensive and difficult to recycle.

Applications of nanotechnology in food packaging have improved some film characteristics very important for food preservation, but even with these approaches, multilayer structures are being used yet.

SVARNISH project aims to overcome the packaging limitations related to the traditional food packaging materials, competitive costs, chemical properties (antimicrobial, oxygen and water vapor), physic-mechanical properties (simplifying the multilayer structures, and improving the simples ones) and environmental impact, using the advances in nanotechnology.

We will reduce the price of the food packaging and reduce waste material, decreasing the manufacturing time and hence, the energy consumption. Furthermore, we will reduce food waste as consequence of a better conservation conditions and the resulting films for food packaging will be more easily recycled.

The entities that take part in the consortium of the project are the Technological Centers AIDO (Spain), MATRI (United Kingdom), NOFIMA (Norway), and the companies ARTIBAL (Spain), A.HATZOPOULOS S.A. (Greece), SNANO (Turkey), AROMA PRAHA (Czech Republic), and FERRERO SPA (Italy), as end user.

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