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By

# NTU scientists develop 'pure' meals preservati

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SINGAPORE: A group of scientists from Nanyang Technological College (NTU) has develop based meals preservative that's mentioned to be simpler than synthetic ones.

The result's more healthy meals that stays contemporary longer, mentioned NTU (Aug 16).

Commercial

Researchers discovered that by including genes of a plant to baker's yeast, it produ preservatives with antimicrobial and antioxidant properties – two key parts of pre that stops micro organism development.

"This natural meals preservative is derived from crops and produced from food-gr microbes, which implies that it's 100 per cent pure and simpler than synthetic pre

mentioned Professor William Chen, director of NTU's Meals Science and Know-hc programme.

NTU mentioned exams carried on meat and fruit juice confirmed that the pure pre saved samples contemporary for 2 days with out refrigeration. Then again, the san synthetic meals preservatives turned contaminated with micro organism inside si:

The examine comes amid rising scrutiny on the well being dangers of consuming particularly meat merchandise, with synthetic preservatives.

The American Academy of Pediatrics, as an example, expressed concern final mon chemical preservatives equivalent to nitrates and nitrites, which it mentioned can with thyroid hormone manufacturing. The chemical compounds have additionally to gastrointestinal and nervous system cancers.

NTU mentioned its group of scientists is in talks with multinational firms to addit develop the brand new meals preservative, and hopes that will probably be out the commercially inside two years.

"This will open new doorways in meals preservation applied sciences, offering a l answer for industries, which is able to in flip encourage a sustainable meals manu system that may produce more healthy meals that stays contemporary longer," m Prof Chen.

The group's findings had been printed final month within the scientific journal M Chemistry.