

A team of Harvard scientists invents a paper film that prolongs the life of food

The smart material has corn protein known as zein, starch and other biopolymers.

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We have all repeatedly faced the situation that we end up sending to the trash some food or fruit that has not been preserved in the way we expected. **From Harvard they have created something that preserves food.**

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Together with NTU (Nanyan Technological University) and a team of scientists from Harvard (prestigious institute of the United States) **have managed to generate a new material that not only helps to pack and preserve food, but also increases its shelf life. in fruits** and being totally biodegradable and sustainable, it helps eliminate harmful bacteria from this type of product.



The transparent film that prolongs the life of food

The same transparent "film" but with other compounds

An essential product in the pantry is the "film" transparent separating vegetables, cover some food | etc . Now with this drawer film you will not only increase the shelf life of the product, but it will also increase its shelf life.

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It is also used for meats

The smart material contains corn protein known as zein, starch and other biopolymers. You can find antimicrobial (natural) components such as thyme oil, citric acid, etc.

According to the same researchers, food when exposed or wrapped in this material will prevent the creation of bacteria that end up being harmful to health.

Storage over 2 months

To corroborate the quality of the material, they say that this transparent "film" was tested with pieces of meat and other foods, making its preservation last more than a month.

Traditional strawberries increased their shelf life by up to 7 days , and those fruits that deteriorate more easily could extend their shelf life by up to 4 days.

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What's new? While with a traditional film you can cover a salad, it is very unlikely that you will prevent it from oxidizing further by preventing water or bacteria from falling into the fridge.



Strawberry increased its shelf life

The good news about the creation of this new material is not only conservation, but **also much more biodegradable and environmentally friendly than the common plastics** used to preserve food.



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