

Smart food wrapping can beat lethal bugs

A NEW “smart” form of packaging could eradicate food poisoning, according to a study.

Scientists say it kills harmful bugs such as E.coli, Salmonella and listeria – keeping meat, fish, fruit and veg fresh for longer.

The waterproof wrapping may also help save the planet by reducing waste, according to the research team. It looks just like plastic – but is biodegradable.

Project co-leader Professor Mary Chan, of Nanyang Technological University, Singapore, said: “This invention would serve as a better option in the food industry.

“It has demonstrated superior antimicrobial qualities in combating a myriad of food-related bacteria and fungi that could be harmful to humans.

“The packaging can be applied to various produces such as fish, meat, vegetables, and fruits.

“The smart release of antimicrobials only occurs when bacteria or high humidity is present.

“It provides protection when needed, thus minimising the use of chemicals and preserving the natural composition of foods packaged.”

The transparent material is made from starch, a type of corn protein called zein and other naturally derived biopolymers.