

IFT19: Filled With Packaging Expertise

IFT19 is an excellent opportunity to expand one's knowledge of food packaging with sessions, posters, networking, and awards.

Packaging Sessions

In session 113, "Packaging Solutions to Reduce Food Waste: Packaging Case Studies," on Monday, June 3, from 10:30 a.m. to noon, Virpi Korhonen and Patrick McDavid will discuss how to measure the consumer value of reducing food waste and how to reduce food waste with distribution packaging. Reza Tahergerabi will discuss the use of edible coatings to reduce food waste, and I will give a presentation on the impact packaging solutions have on reducing food waste. The Food Packaging Division and Phi Tau Sigma are sponsoring this session.

In session 222, "Pack It In, Pack It Out: Real-Life Packaging Sensory Design You Can Take With You," on Tuesday, June 4, from 12:30 p.m. to 2 p.m., Peter Burgess, Jacqueline Beckley, and J. McLean will discuss consumer aspects of packaging design.

In session 303, "Recent Challenges and Advances in Migration From Packaging Materials Into Foods," on Wednesday, June 5, from 8:30 a.m. to 10 a.m., Ziyet Boz, Yoonseok Song, and others will discuss the concerns surrounding the migration of packaging components into food, and the regulations, modeling, and safety validation processes to address the issue.

In session 326, "Emerging Food Processing and Packaging Technologies: Current Status and Future Prospects," on Wednesday,

June 5, from 1:15 p.m. to 2:45 p.m., the 2019 Reister-Davis-Brody Award recipient, Kit Yam, will give a presentation on emerging packaging technologies that will create value in the food supply chain. This session is sponsored by Phi Tau Sigma and three IFT divisions.

Another session that will include presentations on packaging is session 125, "Food Loss and Waste Minimization in Fruit and Vegetable Chains: Global Perspectives and Opportunities for Transformation Into High-Value Products and Ingredients," on Monday, June 3, from 3:30 p.m. to 5 p.m., during which I will discuss packaging that reduces fruit and vegetable food waste. During session 231, "Utilizing Sustainability to Drive Value Across the Supply Chain," on Tuesday, June 4, from 2:15 p.m. to 3:45 p.m., T. Black will discuss the development of sustainable packaging. And in session 330, "From Farm to Fork: A Systemic Approach to Reducing Post-Harvest Losses Throughout the Supply Chain," on Wednesday, June 5, from 1:15 p.m. to 2:45 p.m., Pramod Mahajan will explain the types of packaging that reduce post-harvest loss of fresh produce.

Posters and ePosters

A number of poster presentations will showcase the scientific research of academics, students, and industry professionals. Poster presentations, in print and digital formats, will highlight original research performed to advance the science of food. Poster presentations with packaging themes include the following (check the IFT19 online planner or the IFT19

mobile app for dates and times):

- An Inkjet-Printed Sulfonephthaleine Dye Indicator Array for Volatile Amine Discrimination
- Antimicrobial Effect and Toxicity of Cellulose Nanofibril/Silver Nanoparticle Nanocomposite Prepared by the Ultraviolet Irradiation Method
- Performance Evaluation of Metal Oxide-Coated Multilayered Polymeric Films Intended for in-Package Thermal Sterilization Processes
- Antimicrobial and Antioxidant Activity of Yuba Films Containing Oregano Essential Oils and Grapefruit Seed Extract for the Preservation of Meat Products
- Mechanistic Understanding of the Design and Characterization of Zein Films Reinforced With Graphene Oxide Nanoparticles for Biodegradable Packaging Application
- Real-Time Prediction of Temperature Changes and Nondestructive Quality Monitoring in Packaged Fresh Produce
- Functional Nano-Adsorbent-Embedded Packages to Regulate Ethylene for Banana Shelf-Life Extension
- Fluorinating Zein Protein Films for Improved Food Packaging

The IFT Food Packaging Network

An awards presentation and networking social for the Food Packaging Division will take place on Monday, June 3, from 6 p.m. to 8 p.m. at the New Orleans Marriott. The Food Packaging Division will also participate in the IFT division networking reception on Tuesday, June 4, from

4:45 p.m. to 6:15 p.m. at the Ernest N. Morial Convention Center. Join food packaging professionals at these events and connect with the chair of the Food Packaging Division, Shyam Sablani, and the

chair-elect, Maxine Roman. Food Packaging Division student representatives Juhi Patel and Chandrashekhar Ravindra Sonar will also be available for networking at food packaging events. **FT**



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Exhibitor Information

The following companies will be among the packaging-related exhibitors at the IFT19 Food Expo.



Designed to reduce waste, particularly with highly viscous products, the patent-pending *Vertex Liquid Liner* from Arena Products is easily attached to filling systems without special handling, boasts an easy-to-use discharge setup, and uses the same air regulators as Arena *Air Evac* bags. Air chambers are isolated from the product chamber to prevent any air from touching the product. The new liner is designed for Arena Products' *A330* shipper, and versions are available for other intermediate bulk containers. Arena Products supplies a wide assortment of solutions for shipping and storing liquids in bulk form. The company's container management system includes pick-up of empty containers, cleaning, and repair. The *A330* shipper can be used to replace rigid metal tanks, saving users space, time, and money. *Arena Products, Booth 4030*

Stainless steel aseptic totes, intermediate bulk containers, pressure tanks, ISO containers, and portable totes are offered for lease from CCR Containers. Aseptic tanks are available in more than 450 design options. Tanks are certified for transport and storage of liquids ranging from water to hazardous waste. *CCR Containers, Booth 5217*



Appropriate for specialty ingredient powders, airtight *Termalock* powder bags from flexible packaging systems manufacturer Fres-co protect against moisture, dehydration, aroma transfer, and oxidation. Each bag features a one-way degassing valve with a built-in vent chamber that prevents contaminants from clogging the valve's mechanisms and reducing sealing efficacy. Empty bags store flat and have been designed so that they can be stacked easily and efficiently on pallets when filled. Compatible with industry-standard open-mouth filling machines, the bags are also easy to fill. According to Fres-co, customers have reported ingredient shelf-life extension of up to two years when they use *Termalock* powder bags. *Fres-co System USA, Booth 1855*

A full line of liquid and dry bulk packaging options is available from International Paper. *SpaceKraft* and *ReadyFill* intermediate bulk containers are sustainably produced and provide a recyclable alternative to drums and bottle-in-case systems. *ReadyFill* arrives ready to fill, complete with a form-fit liner installed; no setup labor is required. *SpaceKraft* is configured with an inner liner, can handle capacities ranging from 110–330 gal, and is offered in footprints to match a large assortment of pallet and shipping specifications. *International Paper, Booth 2119*