SHIFT20

Scientific Program Preview

BY CLAIRE KOELSCH SAND

Food Packaging Aplenty at IFT20

The role of packaging is essential when it comes to protecting food from deterioration. At IFT20, four scientific sessions will focus on achieving this goal while keeping sustainability in mind. Other packaging-related sessions will address how packaging can be used to support a more sustainable food system, reduce food waste, and add value to the market or consumer experience. These explorations will be among more than 100 virtual on-demand sessions available as part of this year's scientific program.

Sessions focused on the burgeoning field of sustainable food packaging will include the following symposia.

In Session 207, **"Sustainability Assessment in Food Systems: Life Cycle Analysis Principles, Critical Tools, and Recent Advances,"** presenters Sergiy M. Smetana with DIL Deutsches Institut für Lebensmitteltechnik; Agnieszka van Batavia, packaging sustainability and regulatory advisor with the LCA Center; Ziynet Boz, assistant professor at the University of Florida; and Claire Sand will discuss the use of LCAs (life cycle analyses) to guide more sustainable packaging decisions.

In session 218, **"Single-Use Plastic Packaging for Food and Beverages: Challenges and Opportunities to Achieve Sustainability,"** the discussion will focus on sustainable best practices, understanding why recycling plastic is a sustainable practice, and the future of flexible packaging. Presenters will include Maxine Roman, principal scientist, Kraft Heinz; Sandi Childs of the Association of Plastics Recyclers; and Preeta Datta, technical project lead with Sealed Air.

In Session 230, **"The Future of Food Packaging: Perspectives on Regulations and Economic Feasibility to Meet Sustainability Goals,"** Boz will moderate a discussion among a group of panelists with industry and academic expertise.

In Session 704, Dorota Bartosik, a senior manager with MonoSol, will present an IFT*NEXT* session titled **"Designed to Disappear: The Future of Sustainable Food and Beverage Packaging."** She'll address the challenge of delivering on consumers' expectations for convenience while providing eco-friendly solutions.

Sessions in which the focus will be on adding value via packaging include the following symposia.

Session 128, **"Packaging Solutions to Prevent Protein Waste From Farm to Retailer,"** will be presented by Sand, who is the recipient of the 2020 Riester-Davis-Brody Award, which recognizes lifetime achievement in the packaging discipline.

In Session 230, Sand will share the **"Top 10 Science Fusions That Will Shape Food Packaging in the Next Decade."**

In Session 236, **"Intelligent Packaging Comes of Age,"** food packaging division student representative Sonali Raghunath will moderate a discussion among Ted Labuza, professor at the University of Minnesota; Virpi Korhonen, owner of Packaging Testing and Research; Mohamad Ziyaina of the Tillamook County Creamery Association; and Boz.

Technical Presentations

In IFT20 poster presentations, academics, students, and industry professionals will share research insights in the food packaging arena. Here's a preview of some of the highlights.

Processing and Packaging Interactions

- "Investigating Biobased and Biodegradable Films for In-Package Thermal Pasteurization"
- "Compounds That Develop in Processed Tomato Products and the Method by Which These Compounds Initiate Corrosion in Metal Cans"
- "Stability of Vitamin C, Color, and Garlic Aroma of Microwave-Assisted Thermally Sterilized Garlic Mashed Potatoes in High Barrier Packaging"

Migration

- "Utilizing TD-GCMS for the Quantitation of Residual Limonene Used as a Natural Solvent in Polyethylene Crystals From Recycled Food Packaging"

Active and Intelligent Packaging

- "Industrially Translatable Active Packaging Technologies Utilizing Reactive Extrusion to Improve Food System Sustainability"
- "Evaluation of Glucono Delta-Lactone Enhancement and Nitrite-Embedded Packaging on Surface and Cooked Color of Dark-Cutting Beef"
- "An Intelligent Packaging System Using a Starch-Based Indicator for Detecting Improperly Preserved Food Items"
- "Combination of Temperature Indicator and Antimicrobial Packaging for Ready-to-Eat Products"

Bio-Derived Packaging

- "Potential of Peach Waste Addition in the Production of Packaging Biocomposites"
- "Controlled Release of Ethyl Formate for In-Packaging Fumigation of Fresh Produce: A Study on Spotted-Wing Drosophila (Drosophila Suzukii) in Blueberries"
- "Performance Assessment of Dicarboxylic Acids as Cross-Linker in Potato Starch-Guar Gum Based Composite Film"
- "Development and Characterization of Hydroxypropyl Methylcellulose or Soy Protein Isolate-Based Edible, Water Soluble, and Antioxidant Sachets for Safflower Oil"

To join the Food Packaging Division leadership team, please contact 2019–2020 chair Maxine Roman (maxine.roman@kraftheinzcompany.com), 2020–2021 chair Ziynet Boz (ziynetboz@ufl.edu), or newsletter editor Chandrashekhar Sonar (c.sonar@wsu.edu).**FT**

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