

Top 3 Packaging Solutions to Prevent Food Waste

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ABOUT PTR | Dr. Claire Sand



Owner PACKAGING
Technology
& Research

Adjunct Professor





Monthly Columnist





- Claire Sand is a Global Packaging Leader with 35+ years of broad experience in the food and packaging science spectrum in industry from basic research to marketing and in academia tenured professor and director.
- Sand's mission is to enable a more sustainable food system with science and value chain innovations that more sustainably increases food shelf life and prevents food waste.
- She solves packaging and food industry challenges using a blend of packaging and food science and value-chain expertise.
- Dr. Sand holds a PhD in Food Science and Nutrition from the University of Minnesota and MS and BS in Packaging from Michigan State University.

Current Leadership



CoChair Consortium on Food Waste





Executive Board



Reviewer National Science Foundation

Recent Awards



Riester-Davis-Brody Food Packaging Lifetime Achievement Award



IFT Fellow

Current Editorial Boards



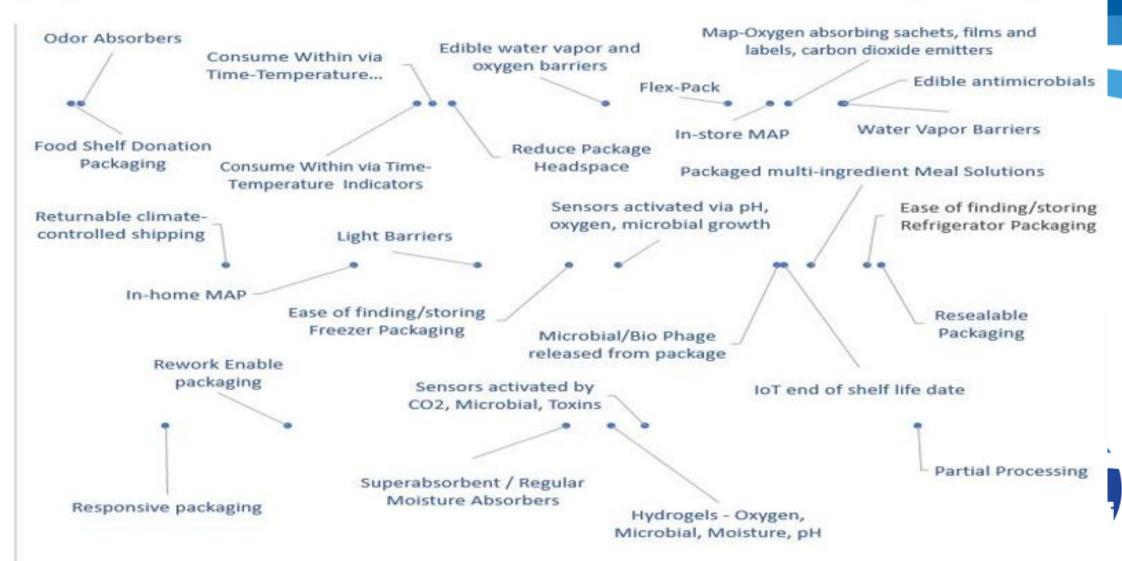
Packaging Technology and Science

Editorial Board





Packaging Solutions that Prevent Food Waste as a Function of Feasability and Impact



Feasability

Low

0

Food Waste Reduced

3 billion USD

ABOUT PTR | Blend of packaging and food science with value chain

Our solutions align with your future...
.. and are tailored to client needs



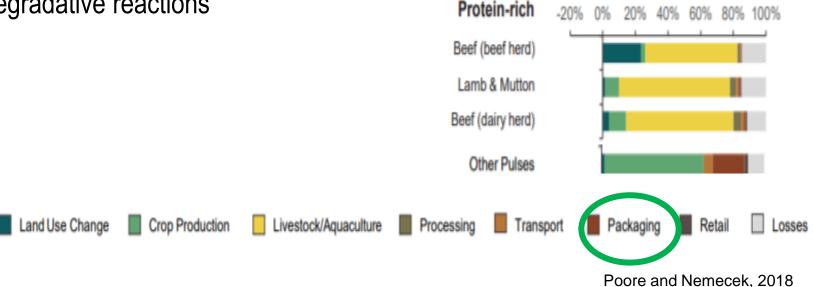


Perspective on food waste

- If food waste was a country, it would rank 3rd in CO_{2eq} behind China and the United States
- Science-based and value-chain based packaging solutions to prevent food waste are abundant
- Foods demand different packaging requirements
- A pragmatic- and science-based approach ranks packaging solutions by

 their ability to halt major degradative reactions

 GHG Emissions
 (% share, IPCC 2013)



Poore and Nemecek, 2018

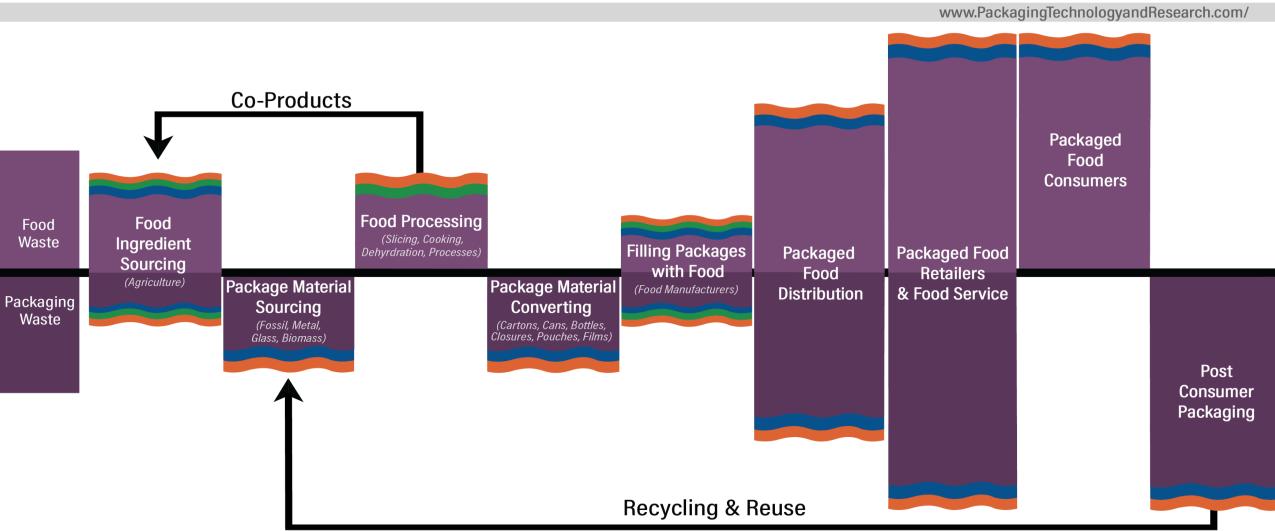
ABOUT PTR | Where We Work



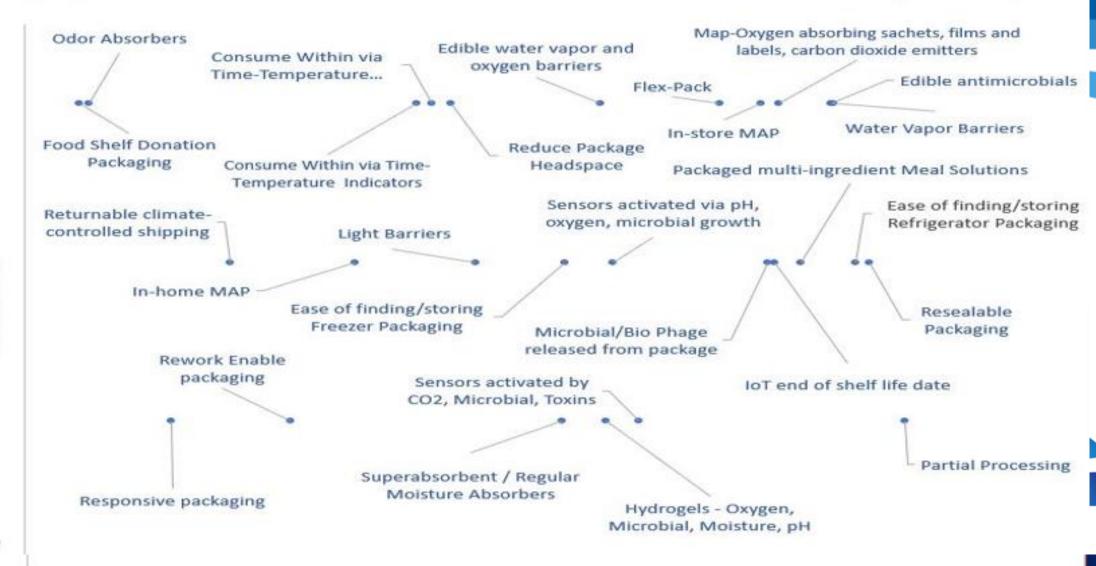
PTR Prevents Food and Waste Where It Happens

Packaging Solutions Product & Process Solutions

Value Chain System Solutions



Packaging Solutions that Prevent Food Waste as a Function of Feasability and Impact



Low

0

Feasability

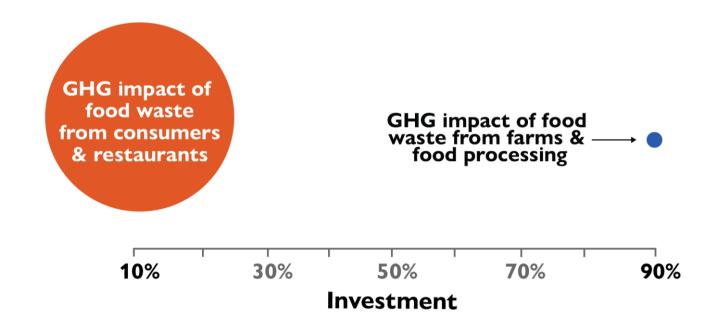
Food Waste Reduced

3 billion USD



What is needed to move the conversation forward on packaging that prevents food waste

- 1. Connect packaging solutions to business case
- 2. Use a pragmatic- and science-based approach to rank packaging solutions by their ability to halt major degradative reactions and create brand switching

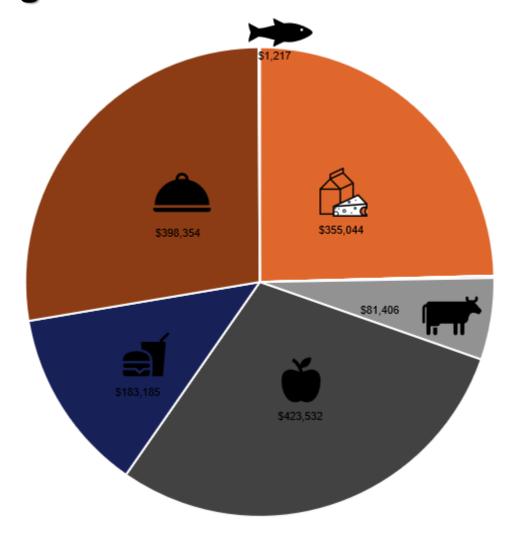




Intelligent Packaging

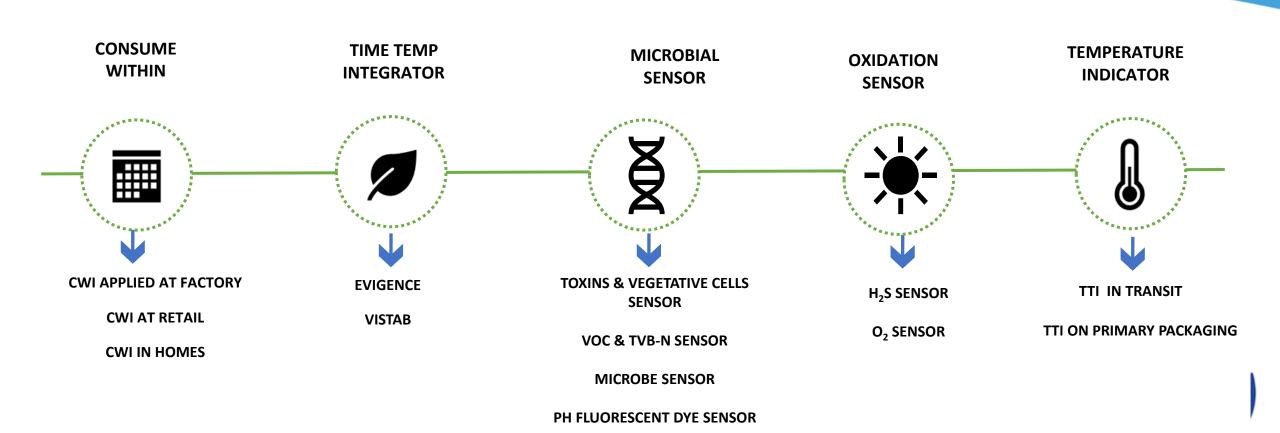


Intelligent Packaging Prevents Food Waste





Intelligent Packaging Prevents Food Waste I Overview





Intelligent Packaging Prevents Food Waste I Example

CLIENT PROFILE- Major Food Company

RTE brand at QSRs faced major food safety concerns

SOLUTION

- Identified optimal solution to address a food safety concern & restore brand confidence
- Ranked specific intelligent packaging to be calibrated to accurately
 match listeria growth kinetics solutions for a specific product
- **Prototyped** 3-5 best viable options to meet defined success factors
- Built business case to garner higher price for intelligent packaging

RESULTS

- Competitive advantage with intelligent packaging to lower labor costs
- Eliminated food safety as a concern unlike competitors
- Connected with reduced food waste platforms on UNSDGs
- Expanded sales 15% due to less waste

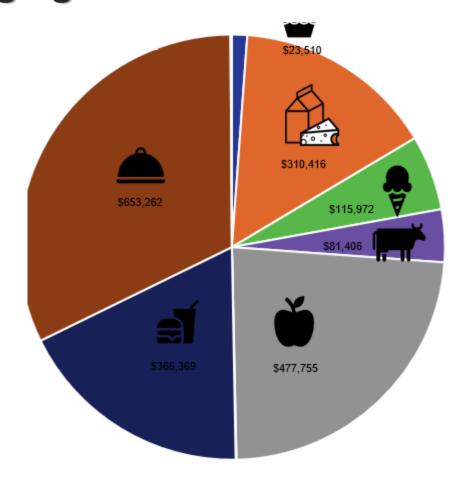




Nano Antimicrobial Packaging

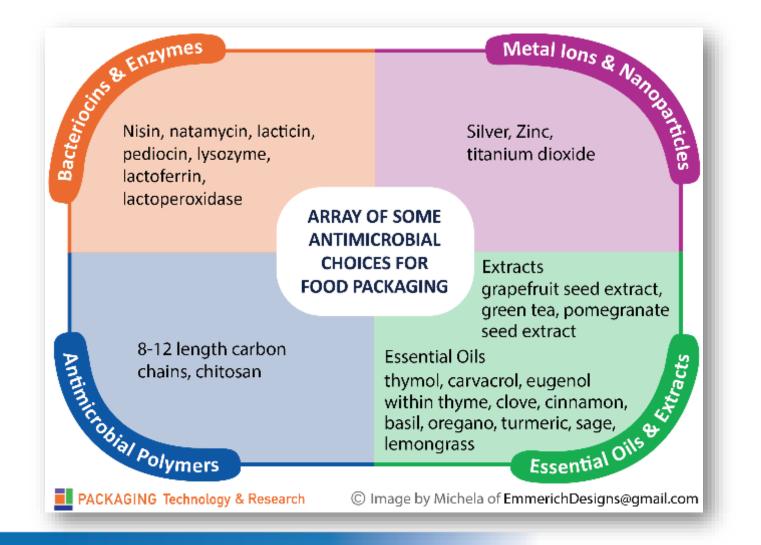


Antimicrobial Packaging Prevents Food Waste





Antimicrobial Packaging Prevents Food Waste





Antimicrobial Packaging Prevents Food Waste I Example

CLIENT PROFILE- European Chemical Company

Needed to commercialize existing antimicrobials into food packaging

SOLUTION

- Determined science-based value proposition in markets of interest
- Applied rubric to assess competitors, pricing, and capital, brand and packaging company propensity for innovation

RESULTS

- Market sizing at the brand and packaging film level
- 3 target brands
- 2 target packaging partners





Value Chain Innovation

Beta Packaging

Flip the Barrier

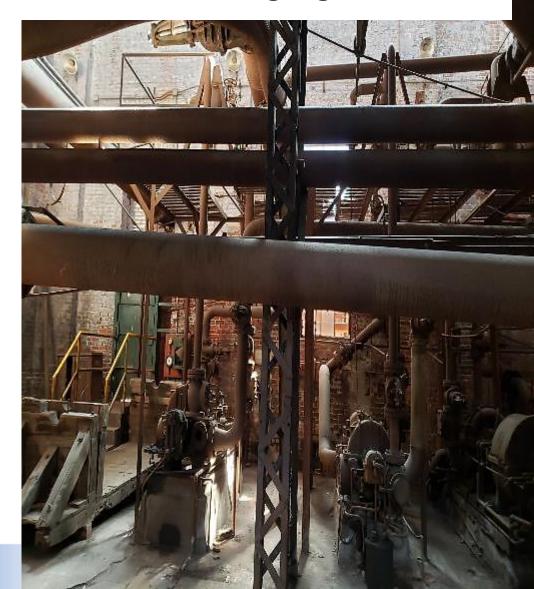




Value Chain Innovation Prevents Food Waste I Beta Packaging

Beta design:

- Beta-packaging focuses on agility
- Incorporates 5th industrial revolution
- Generative use-focused design
- Allows retailers and consumers to adjust package
- Packaging that senses then acts
- Aligns with inherent variability of our food system



Value Chain Innovation Prevents Food Waste | Beta Packaging Example

Consumer view

- Consumers in charge of formulations
- Packaging when consumers need it
- Less packaging for MSWs to handle

Business Case

- Personalization always hits the mark
- Logistics stress transferred to retail and consumers
- Alter Primary packaging
 - \$\$\$\$
 - < barrier requirement
 - > recyclability
- >Agility
- Returnable tertiary packaging cost savings

"Pick" and pack produce in store



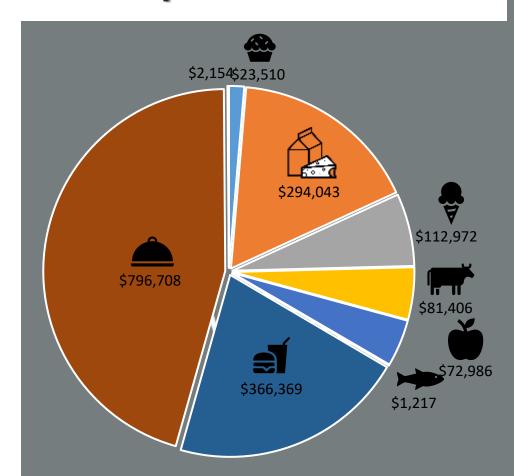
Value Chain Innovation Prevents Food Waste I Flip the Barrier

MasterPack Expansion

- Minimal primary packaging for consumer
- Reusable high-barrier MasterPacks opened to restock shelves

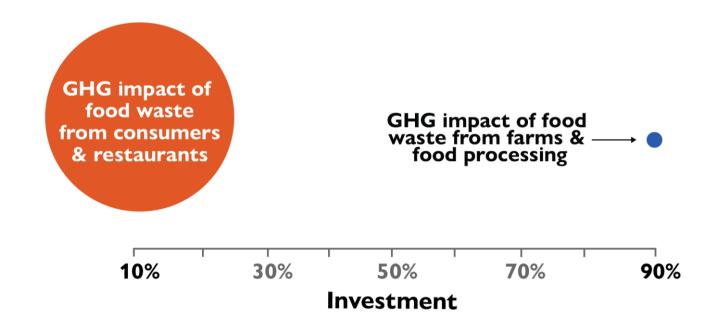
Impact

- Longer shelf life from manufacturer to retailer
- Consumer packaging focused on required shelf life
- Less primary packaging for consumer and MSW
- Potentially more recyclable primary packaging
- Less food waste



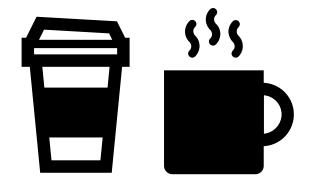
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Thank you & Next Steps



Set up a virtual coffee with Claire

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