

## More sustainable plastics for use in the meat industry

### Summary

---

This project will focus its efforts on obtaining more sustainable flexible plastic materials for the preservation of fresh, cooked and cured meat products. These materials may be obtained through the extrusion (single-layer materials) or co-extrusion (multi-layer materials) of blown film or flat sheets. Obtaining multi-layer films by means of lamination will also be a possible method to explore for more sustainable plastic materials. The meat products in question may be in modified atmosphere packaging (MAP) or vacuum packed using different packaging systems (flow pack, thermoforming or heat sealing) with more sustainable materials and mechanical and gas/moisture barrier properties that may vary in accordance with the preservation requirements of each product.

### Objectives

---

The project aims to develop new structures of more sustainable plastics for the meat industry with the aim of reducing the quantity of necessary raw materials (resins), reducing post-consumption waste and/or improving recyclability. The validation of these materials by studying the shelf life of various meat products will determine the ability of these new materials to replace the ones currently used and may even allow changes that will take us closer to a resource-efficient circular economy.

### Description of initiatives outlined in the project

---

The objectives of the project will be met by developing the six main activities described below:

Activity 1. Study and analysis of the plastic materials and products currently in the market.

Activity 2. Design and manufacture of new plastic material structures: eco-design.

Activity 3. Classification of the materials. Migration tests.

Activity 4. Pilot tests with the new materials. Prescreening.

Activity 5. Comparative study to determine the shelf life.

Activity 6. Transference of the results to the sector.

### Expected results and practical recommendations

---

The creation of new more environmentally sustainable plastic material structures that simultaneously guarantee the preservation of packaged products so they reach the consumer in optimal sensory and food safety conditions. The results will represent improvements on the technological and economic levels in the pork processing sector and in the packing and packaging industry.

### Task force leader

---

Entity: **EMBOTITS SALGOT SA**

Contact e-mail:  
**jparareda@salgot.com**

Typology of entity:  
**Agri-food company**

---

### Task force coordinator

Entity: **INNOVACC**

Contact e-mail:  
**innovacc@olot.cat**

Typology of entity:  
**Innovation centre**

---

### Other task force members (grant beneficiaries)

Entity: **EMBOTITS MONELLS SA**

Contact e-mail:  
**monells@monells.es**

Typology of entity:  
**Agri-food company**

Entity: **MATADERO FRIGORÍFICO DEL CARDONER SA**

Contact e-mail:  
**info@mafrica.com**

Typology of entity:  
**Agri-food company**

---

### Other task force members

Entity: **IRTA**

Contact e-mail:  
**elsa.lloret@irta.cat**

Typology of entity:  
**Research centre**

---

### Subject area(s) of application

Food quality/processing and nutrition  
Supply chain, marketing and  
consumption  
Waste, by-products and residues  
management

---

### Geographical area(s) of application

**Province(s)**

Barcelona

**Region(s)**

Bages  
Vallès Oriental  
Osona

---

### Dissemination of the project *(publications, conferences, multimedia...)*

News article in the INNOVACC newsletter of November 2017 explaining the submission of the subsidy application: <http://www.innovacc.cat/2017/11/28/projectes-presentats-en-la-linia-de-grups-operatius-2017-del-darp/>

News article in the INNOVACC newsletter of July 2018 notifying of the awarding of the subsidy for execution of the project: <http://www.innovacc.cat/2018/07/23/ajuts-obtinguts-per-a-6-projectes-pilots-de-grups-operatius-del-darp-2017/>

Publication of information on the project on the INNOVACC website:  
<http://www.innovacc.cat/2018/07/23/el-projecte-materials-plastics-mes-sostenibles-a-la-industria-carnia-matsos-a-obtingut-un-ajut-de-grups-operatius-del-darp-2017/>

---

### Project website

<http://www.innovacc.cat/2018/07/23/el-projecte-materials-plastics-mes-sostenibles-a-la-industria-carnia-matsos-a-obtingut-un-ajut-de-grups-operatius-del-darp-2017/>

---

### More information on the project

## Project dates

Starting date (month-year): June 2018  
Completion date (month-year):  
Current status: *Underway*

## Budget approved

<b>Total budget:</b>	<b>€181,338.79</b>
<i>DARP funding:</i>	€74,109.41
<i>EU funding:</i>	€55,907.10
<i>Own funding:</i>	€51,322.29

## With funding from:



Generalitat de Catalunya  
**Departament d'Agricultura,  
Ramaderia, Pesca i Alimentació**



**Fons Europeu Agrícola  
de Desenvolupament Rural:**  
Europa inverteix en les zones rurals

Project funded through Operation 16.01.01 (Cooperation for Innovation) through the Catalan Rural Development Programme 2014-2020.

*Order ARP/133/2017, of 21 June, approving the regulatory bases of grants for cooperation for innovation through the promotion of the creation of European Association for Innovation task forces in terms of agricultural productivity and sustainability and the execution of innovative pilot projects by these groups.*

*Resolution ARP/1868/2017, of 20 July, calling for applications for grants for the year 2017.*

Project ID: 027\_2017