

# COOPBOX experience in bio-based packaging: From **PLA** to the **GLOPACK** project

Residual Biomasses for Eco-compatible and Sustainable  
Food Packaging

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# Agenda

1. **COOPBOX**, company description
2. Food packaging: THERMOFORMED trays
3. Biodegradable food packaging
4. **PLA**
  - a) Short shelf life application
  - b) Long shelf life application
5. **GLOPACK Project**
6. Conclusion

# COOPBOX Group SPA

Italian food-packaging manufacturer



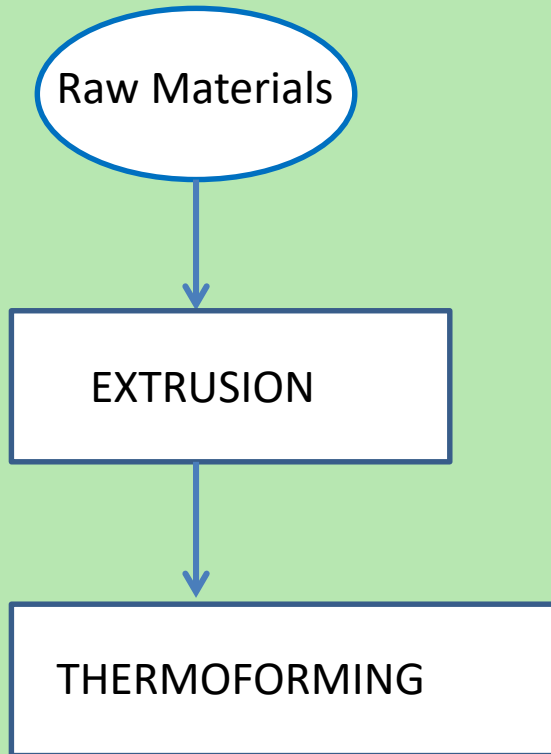
Production plants:  
ITALY (Reggio Emilia & Matera)  
SLOVAKIA

Logistics centre:  
FRANCE

300 EMPLOYEES  
5 people in the R&D team

R&D centralized in the headquarter of Reggio Emilia

# COOPBOX Group SPA



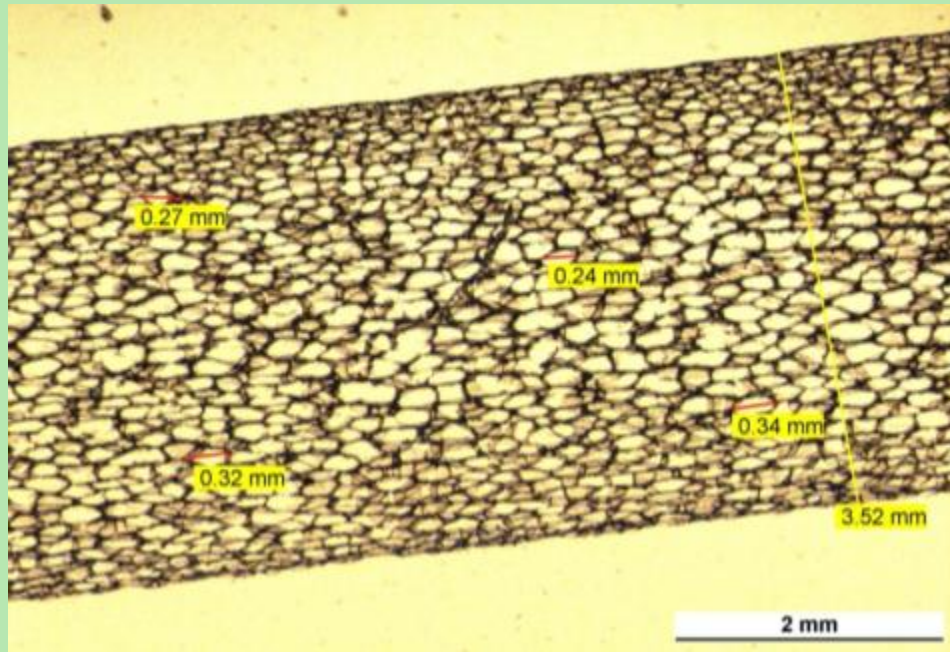
# Thermofromed Trays

- Foamed XPS trays and rigid PET trays
- Different food applications





# Thermofromed Trays



## MATERIAL SECTION

Foamed Structure:

Total Thickness: 3-4 mm

Alveolar structure

Cell Size: 0,3 – 0,5 mm

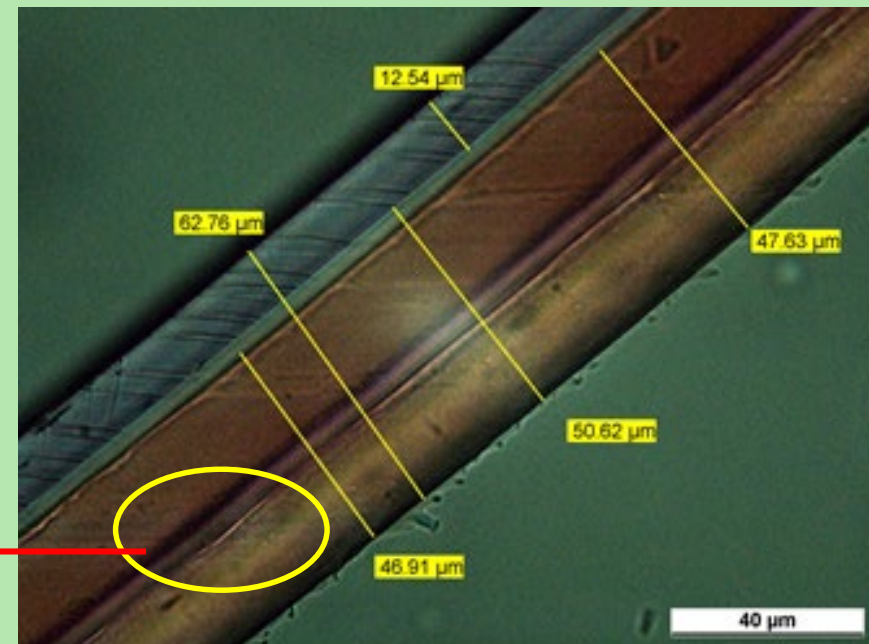
Rigid Structure:

Total Thickness: 50 – 800  $\mu\text{m}$

Different layers, different polymers

EVOH.

Gas barrier properties



# Biodegradable Food Packaging

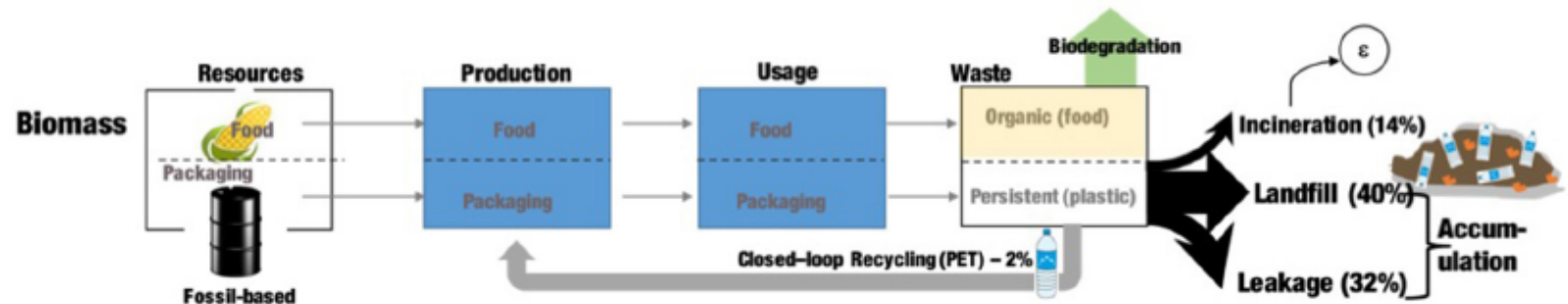


FIGURE 6 | Current linear status of today's food packaging economy [data from (13)].

Citation: Guillard V. et al. (2018)

The Next Generation of Sustainable Food Packaging to Preserve Our Environment in a Circular Economy Context.

**Recycling is improving but it's not possible to prevent leakage from the stream.  
Plastics accumulate in the environment.**

Closed loop recycling is a transition technology toward a real packaging circular economy

# Biodegradable Food Packaging

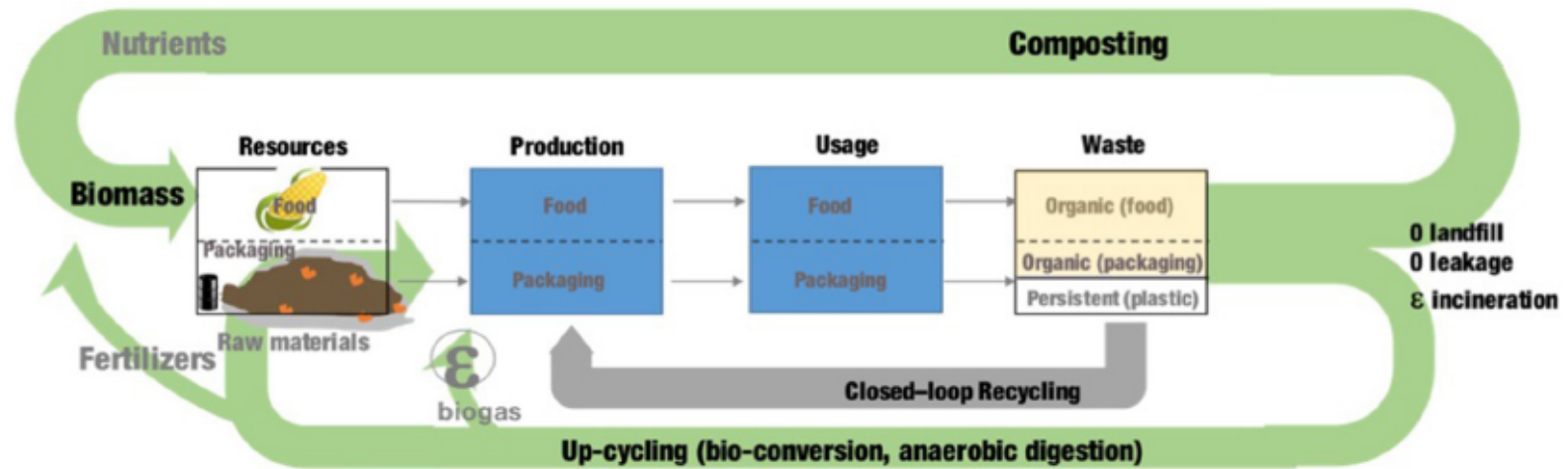
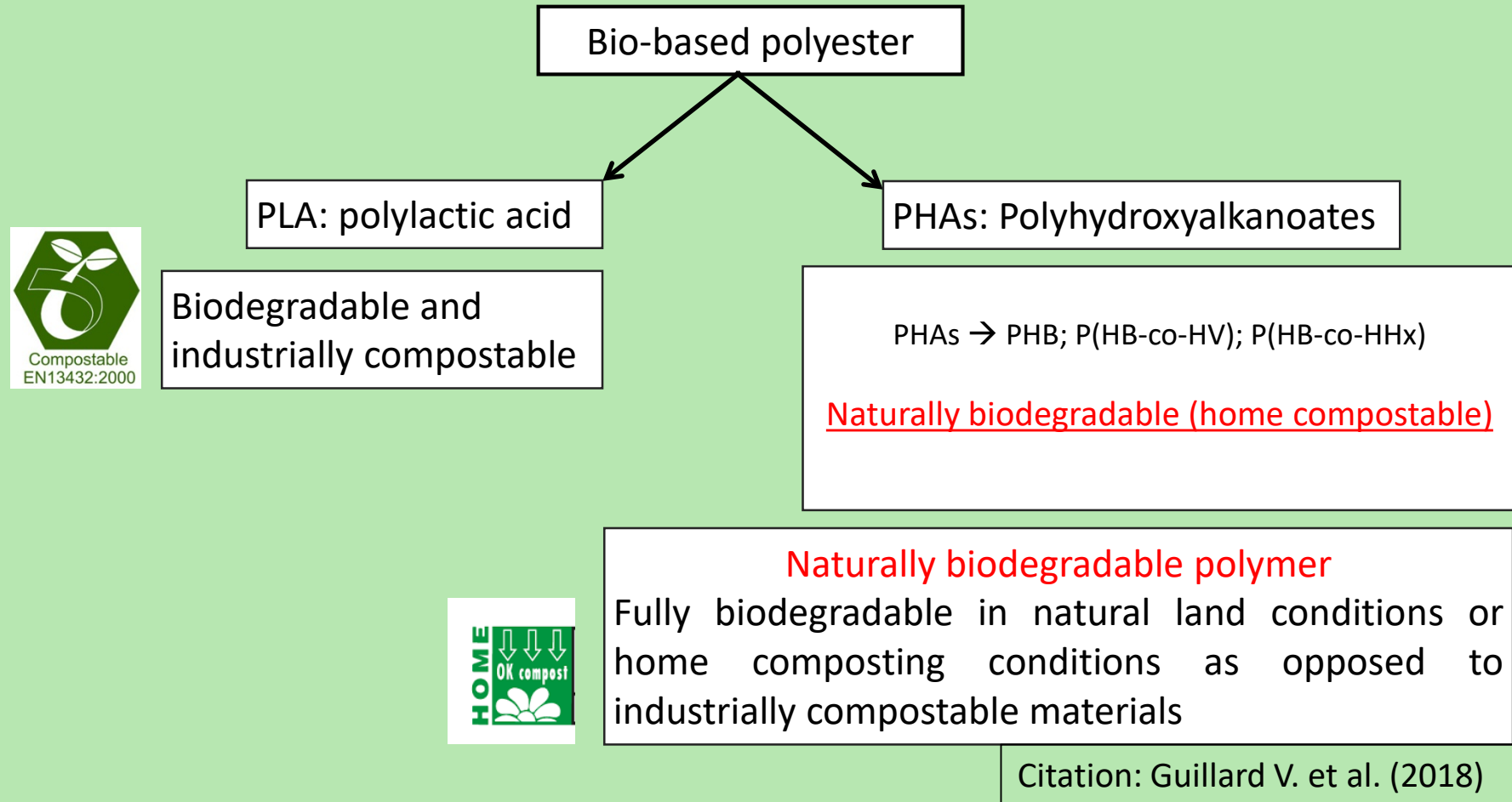


FIGURE 7 | Unlocking the circular economy potential of the food packaging chain, a prospect for the future.

A naturally biodegradable bio-packaging increases end of life options **and avoids accumulations in the environment**



# Biodegradable Food Packaging



# PLA packaging

Naturalbox, patented in 2005, was the world's first line of "green" trays in PLA (polylactic acid) obtained only from renewable feedstock that, after use, completely decompose into carbon dioxide, water and biomass.

Naturalbox has been available in expanded PLA and in the rigid, transparent PLA version.

Biodegradable and industrially compostable (UNI EN 13432)

First commercially available PLA FOAMED TRAY (90gr/l)



# PLA packaging



Transparent rigid PLA and XPLA packaging  
show the same packaging performances

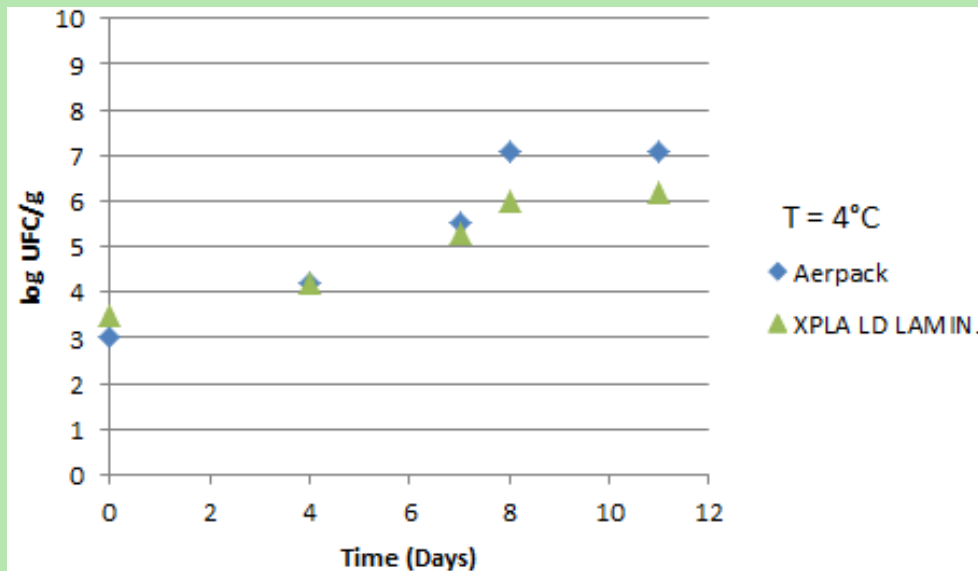
# PLA packaging

## Fresh Red Meat packaging:

- Application with short shelf life (12 days)
- Very good performances of PLA packaging in comparison with barrier XPS trays



### *Mesophilic Aerobic Bacteria growth during time*



# PLA packaging

## Fresh Filled Pasta packaging:

- Transparent & Foamed laminated PLA trays
- Top sealing PLA film with barrier coating
- Fresh pasta filled with meat, vegetables and cheese



Starting gas mixture: 70/30 N<sub>2</sub>/CO<sub>2</sub>

%O<sub>2</sub> rises inside packaging and supports the growth of aerobic bacteria

% CO<sub>2</sub> too low to guarantee bacteriostatic effect  
CO<sub>2</sub> leaks from the packaging and CO<sub>2</sub> absorbed by the food

Standard barrier XPS: 45 days

PLA trays: 22/32 days (depending by the water activity of the pasta filling)

**10 days of shelf life difference!! Not good solution**



# PLA packaging

## MARKET ACCEPTANCE OF PLA PACKAGING

### Positive feauteres:

- No problem with standard packaging equipments (stretch and top sealing machines)
- Good preservation of food with short shelf life



### Negative feauteres:

- Not suitable for long shelf life food packaging applications
- Too high final price (4x in comparison with standard XPS)
- Hard to communicate to the final consumer the different end of life of this tray in comparison with standard packaging

Too many issues for an extensive market acceptance

# GLOPACK project

*Granting society with LOW environmental impact innovative PACKaging*

Period: June 2018 – May 2021

Coordinated by:  UNIVERSITÉ  
DE MONTPELLIER

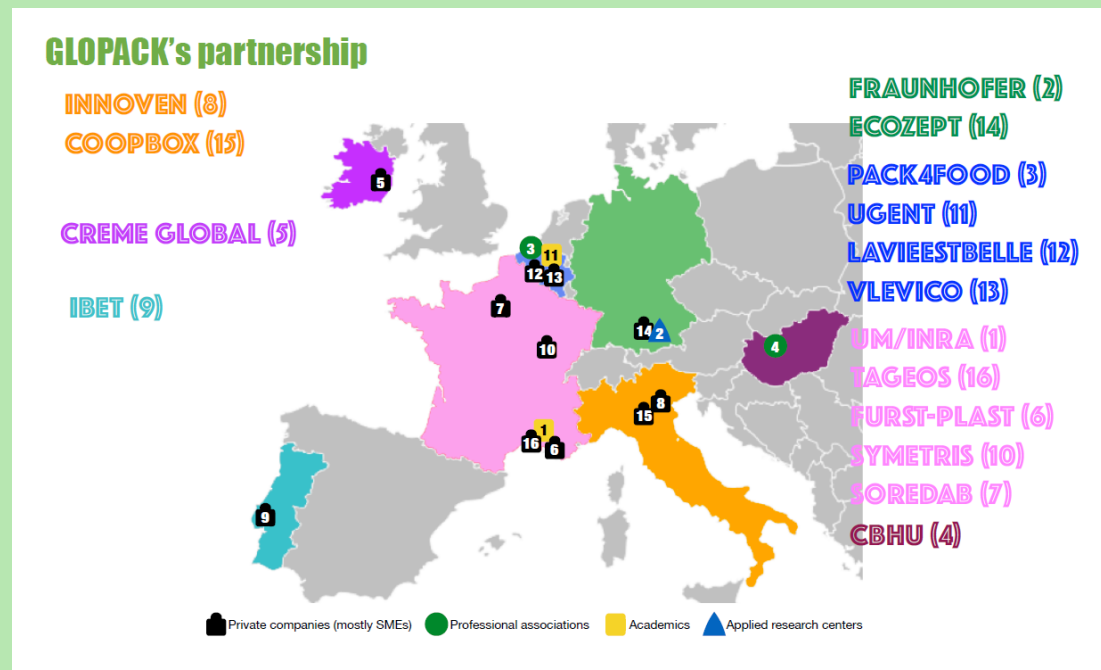
**Aims:**

1. **BIO-CIRCULAR PACKAGING** Naturally biodegradable materials from agro-food residues conversion
2. **ACTIVE PACKAGING** Oxygen scavenger and antimicrobial emitter
3. **INTELLIGENT PACKAGING** to track food quality during storage

# GLOPACK project

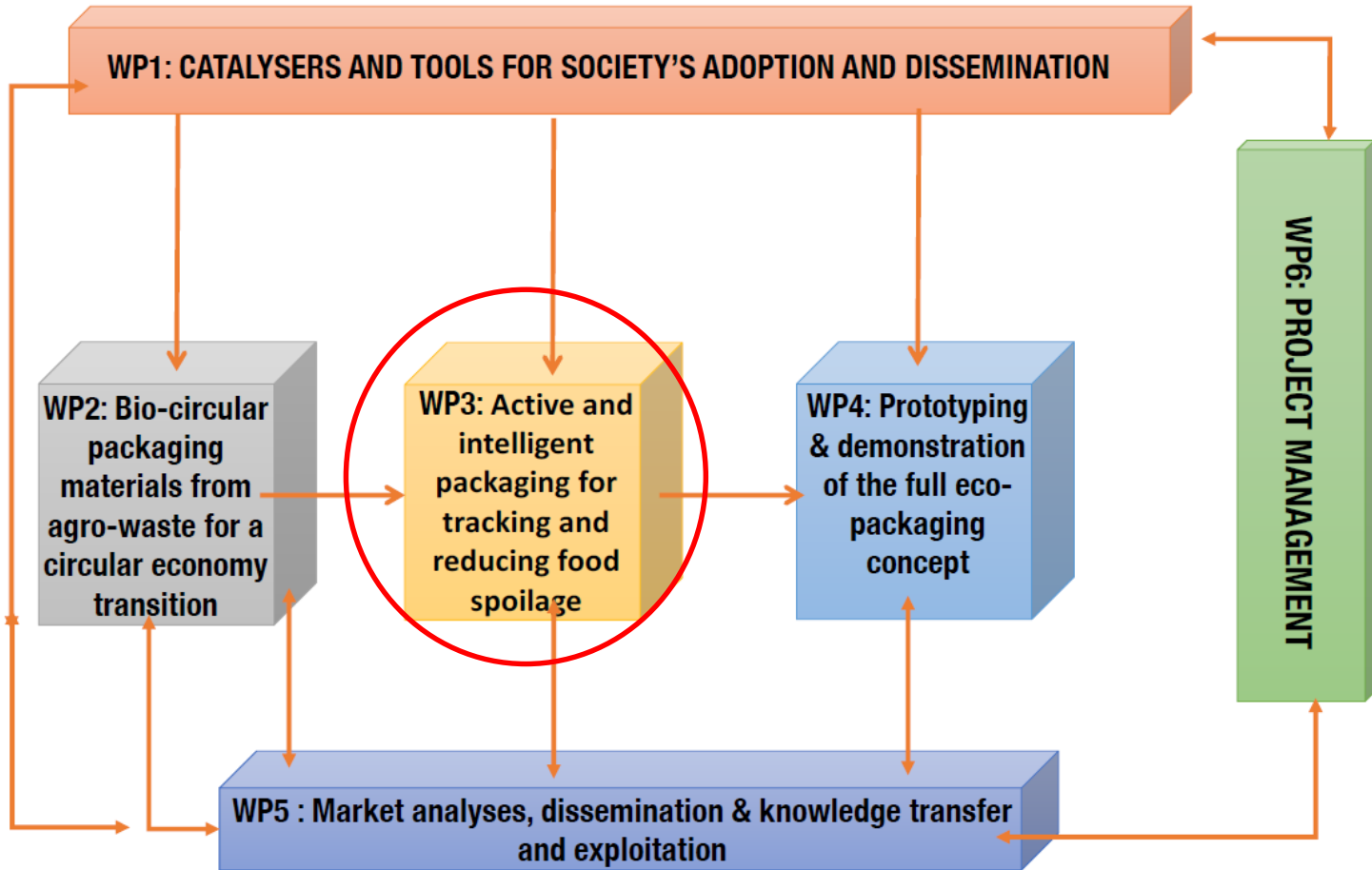
## GLOPACK's ambitions for food-packaging:

- Bio source
- Usage Benefit (active and intelligent properties)
- End of life (naturally biodegradable)



# GLOPACK project

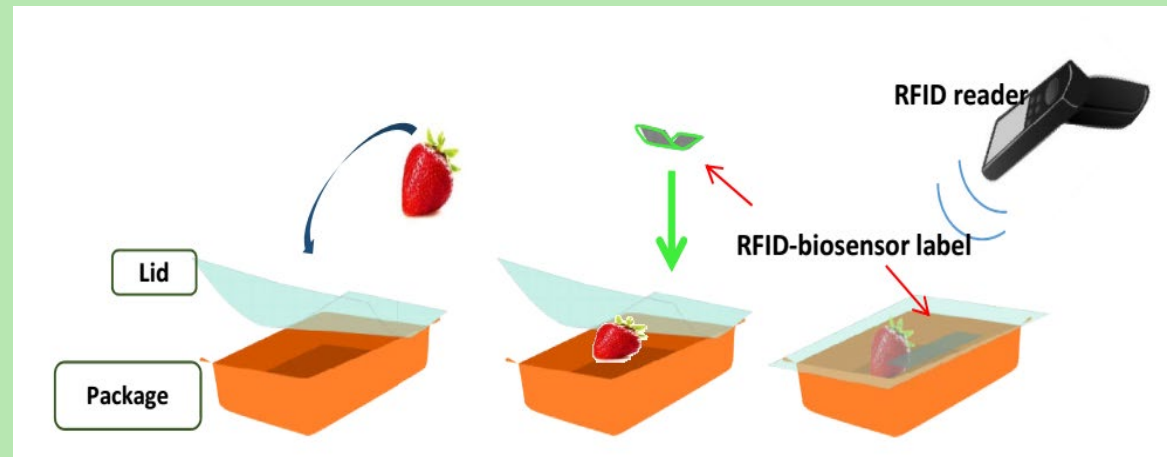
## Structure of GLOPACK



# GLOPACK project. WP3



- Fresh cheese → Injection tray → Antimicrobial emitters → RFID
- Fresh meat (poultry and beef) → Thermoformed tray → O<sub>2</sub> scaveng. → RFID
- Ready to cook vegetables product (falafel) → Thermoformed tray → Antimicrobial emitters → RFID





# GLOPACK project

## Stakeholder Platform

Members will receive early access to the project results therefore they are requested to sign a NDA, which covers confidentiality and intellectual property issues.

In their application the SP members are kindly asked let us know:

- Name of your organization,
- Contact details of the responsible people who will proceed with the Non-disclosure Agreement,
- Contact details of the participant, who will represent the organisation in the SP.

Dr.András Sebők, Campden BRI Hungary  
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# GLOPACK project

[www.glopack2020.eu](http://www.glopack2020.eu)



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/COOPBOX GROUP SPA



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