

# UK company is looking for R&D partners to advance its innovative food shelf-life extension technology

## Summary

Profile type	Company's country	POD reference
<b>Business request</b>	<b>United Kingdom</b>	<b>BRGB20240508017</b>
Profile status	Type of partnership	Targeted countries
<b>PUBLISHED</b>	<b>Commercial agreement</b>	<b>• World</b>
Contact Person	Term of validity	Last update
<b><u>JACOPO CONTAVALLI</u></b>	<b>10 May 2024</b> <b>10 May 2025</b>	<b>10 May 2024</b>

## General Information

### Short summary

A UK company is looking to partner with experts in food technology, food producers and innovative supermarkets to advance its food shelf-life extension technology. In particular, the company is interested in undertaking R&D projects to adapt and test the technology on meats, fish, poultry and bread.

### Full description

Food waste is a global problem and around 1/3 of all food produced is lost or wasted during the food supply chain. This contributes 8-10% of the global greenhouse gas emissions, which is the key driver behind the UN's Sustainable Development Goal of reducing food waste by 50% by 2030.

The UK company has developed a unique antimicrobial coating, which when applied to food packaging reduces the microbial load within packaged environments, slowing down the degradation of food and therefore extending food shelf-life. The product provides 2-4 days shelf-life extension, at 30-50% of total usual lifetime.

Having successfully proven their technology on fresh fruit in the UK market, the company now wants to advance its technology and understand what adaptations they require to make for different food groups and climatic conditions worldwide.

The company is interested in collaborating with R&D partners from across the food supply chain: This includes fresh food producers, packaging companies and supermarkets and grocers. In addition, the company is keen to partner with expert food technology institutions and universities.

#### Advantages and innovations

- Testing regularly achieved 2-4 days shelf-life extension, at 30-50% of total usual lifetime
- The coating solution is applied to food packaging and not directly on food products
- The coating does not migrate from packaging and is proven to be safe and compliant with Food Contact Material Regulations.
- The antimicrobial coating is 99% water-based
- Proven to continue working for up to 12 months post-application.

#### Technical specification or expertise sought

The company is interested in collaborating on R&D partners from across the food supply chain: This includes fresh food producers, packaging companies and supermarkets and grocers. In addition, the company is keen to partner with expert food technology institutions and universities.

The company is particularly interested in testing their technology on different food groups and in different climatic conditions globally.

#### Stage of development

**Already on the market**

IPR Status

**IPR granted**

#### Sustainable Development goals

- **Goal 2: Zero Hunger**

## Partner Sought

#### Expected role of the partner

The company is interested in collaborating with partners, who can support the development of their technology. This could take form of a research and development cooperation agreement or commercial agreement.

#### Type of partnership

#### Type and size of the partner

**Commercial agreement**

- **Big company**
- **SME <=10**
- **SME 11-49**
- **University**
- **SME 50 - 249**
- **R&D Institution**

## Dissemination

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## Technology keywords

- **08001005 - Food Technology**
- **08001003 - Food Packaging / Handling**

## Targeted countries

- **World**

## Market keywords

- **09005 - Agriculture, Forestry, Fishing, Animal Husbandry & Related Products**
- **09004006 - Packing products and systems**
- **07004008 - Other consumer products**

## Sector groups involved

- **Retail**