











GLOPACK FINAL CONFERENCE

Next generation of food packaging: lessons learnt from GLOPACK project

17 November 2021 | 09 h 00 |

Hotel Crowne Plaza

Montpellier, France

Also streamed online - register

here to get the link

08:30 Welcome and registration

09:00 Brief introduction of the day, short film on GLOPACK - V.Guillard, A.Sebok

PHA-based biodegradable packaging

09:15 Is it feasible to produce PHBV from various agri/food residues? - M.Matos (IBET), S.Nortilli (Innoven)

10:00 Is there any interest to produce PHBV with high HV content for food packaging application? - C.Stramm (Fraunhofer), H.Coussy (UM)

10:45 Is it possible to produce semi-rigid trays using PHBV? - A.Lombardi (Coopbox) D.Oustale (FurstPlast)

11:25 Coffee break

11:45 What is the shelf life of GLOPACK products in PHBV based packaging? - A.Vermeulen (P4F), F.Berlier-Coulon (Soredab)

12:25 Environmental sustainability assessment : conventional LCA and plastic litter - L.Boone, N.Préat (UGent)

12:55 Lunch break

Active packaging

14:00 What is the benefit of PHBV active packaging for food application? - example of practical results by food companies - F.Coffigniez (UM), F.Licciardello (UNIMORE), A.Vermeulen (P4F)

Intelligent packaging: "OMG, electronic tracking in my food?!"

14:40 Is it feasible to track meat freshness without opening the packaging? (presentation + demonstration of the tag) - B.Sorli, B.Saggin (UM)

Decision support tools

15:20 How to choose the packaging using the GLOPACK software tools? (Live demonstration on a food case study – MapOpt and DSS) - J.O'Brien (CREME GLOBAL)

16:00 Coffee break

Market acceptance

16:20 Are the consumers ready for GLOPACK packaging? - G.De Rodder (Colruyt)

17:05 Closing cocktail

*each presentation will be followed by 10min slot for questions