

DRDO – FICCI Accelerated Technology Assessment and Commercialization Programme

Breathable films for packing fresh produces - enhancing mechanical properties

The quality and shelf life of fresh produces were enhanced by enclosing them in films that modified or controlled the atmosphere surrounding the product. There is a need for increased quality and longer shelf life in fresher produce without much wastage through spoiled produce with appreciable overall savings in both domestic and international markets. The use of MAP/CAP for fresh produce was a natural progression once packaging technology had advanced to include the "breathable" materials. Microporous films are fragile and prone to puncture. These films also do not provide required strength. Higher breathability is accomplished through the high level of filler material and high film stretching, but this comes at the expense of strength and additional infrastructures. The utilization of fruits and vegetables processing is estimated to be around 2.2% of the total production, also industry facing constraints like non-availability of adequate critical infrastructural facilities like cold chain and packing.

For further details please contact:

Ms. Eittee Gupta, Sr. Assistant Director, FICCI at Ph : 011-23487233, M : 09810438092 or eittee.gupta@ficci.com

Ms. Ritika Kishore Vaid, Assistant Director, FICCI at Ph : 011-23738760, M : 9971450633 or ritika.kishore@ficci.com