

The potential of agrofood byproducts to develop sustainable bioplastic packaging materials by blown extrusion

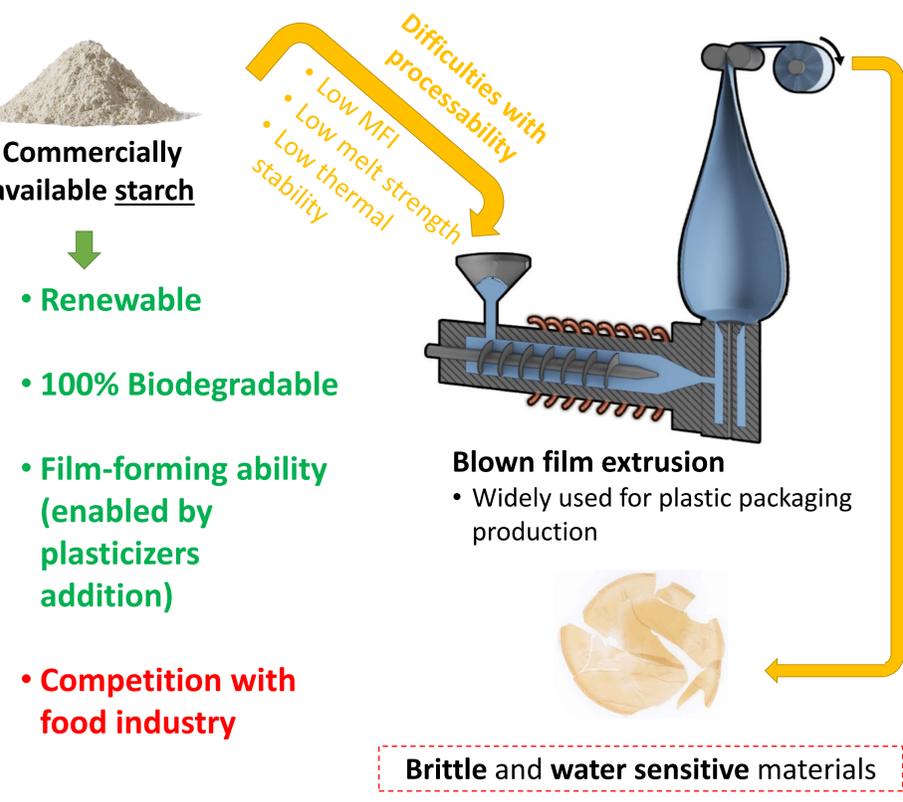
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Framework



Objective

➤ Development of **sustainable and biodegradable starch-based formulations** compatible with **blown film extrusion** for **bioplastic packaging production**



Hypothesis



Potato and rice industry byproducts



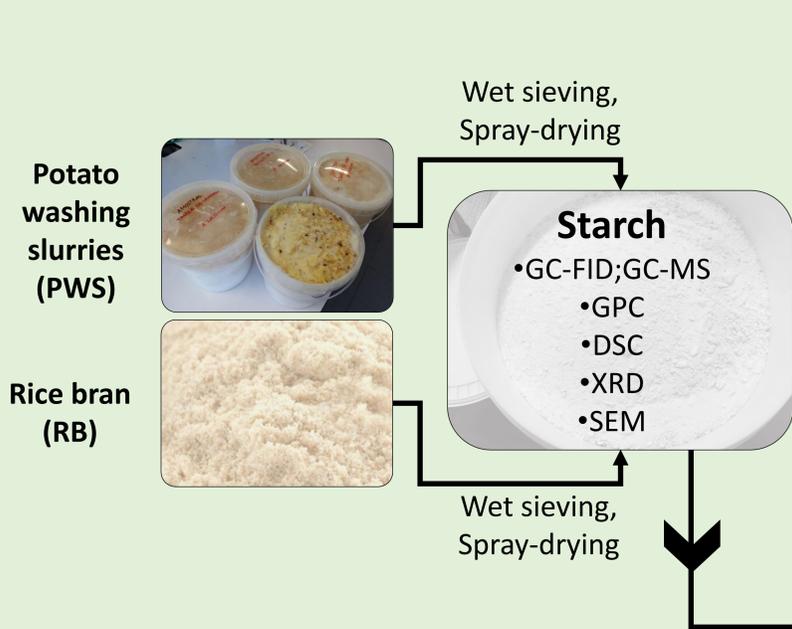
- To enhance the thermoplastic starch (TPS) processability
- To enhance the TPS-based films performance



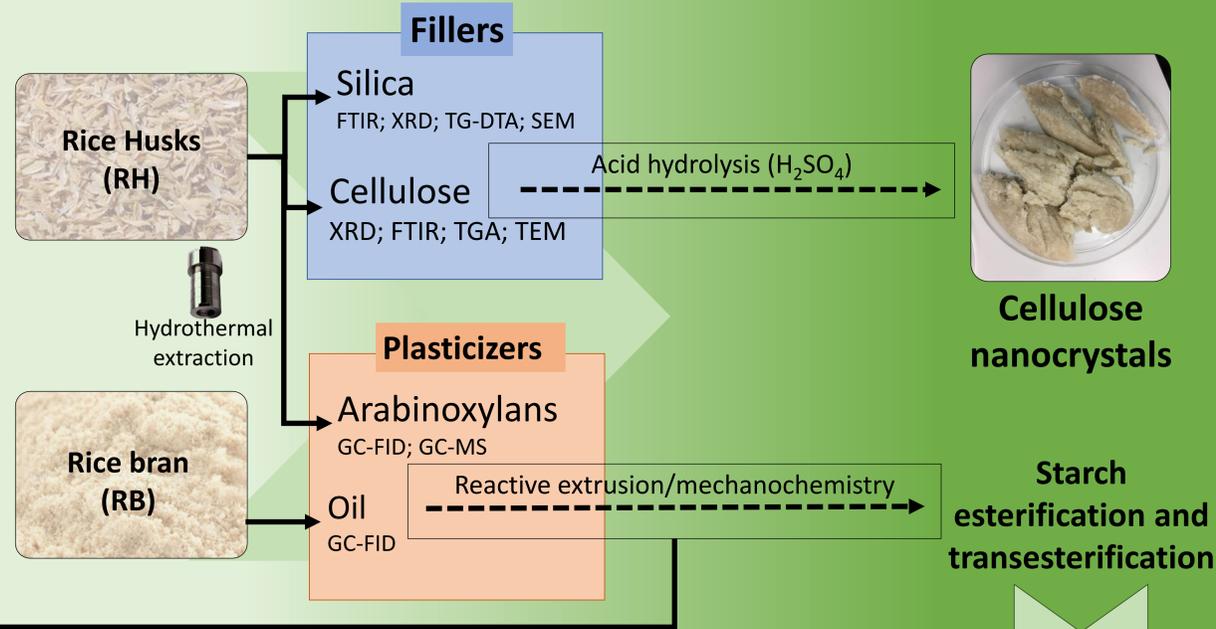
Competitive TPS packaging produced through blown extrusion

Research methods and techniques

1. Fractionation and characterization of potato/rice byproducts



2. Chemical modification of polysaccharides



Future perspectives

- Creation of **scientific knowledge** to implement completely **biodegradable starch-based materials** in a massively used **industrial processing technique** for plastic packaging production, blown film extrusion
- Implementation of a **circular economy** in the agrofood and plastic industry

4. Blown extrusion of TPS esters-based films



- WCA (wettability)
- Mechanical properties
- WVTR, OTR (Barrier properties)
- CIELab (Optical properties)

Selection of most promising materials

- ✓ High MFI
- ✓ High melt strength
- ✓ High thermal stability
- ✓ High flexibility
- ✓ Low water sensitivity

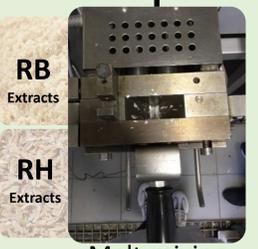
Scale up

3. Development of TPS esters-based films



- MFI (Fluidity)
- DSC (Thermal properties)
- TG/DTA (Thermal properties)

Starch-esters



Melt-mixing

TPS esters-based materials

Acknowledgments

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