

Sustainable bio-lacquer from tomato by-products for food metal packaging



Packaging Department: Serena Chierici Angela Montanari Chiara Zurlini



SSICA, Experimental Station for the Food Preserving Industry, is a **Research Institute**, established in Parma in 1922.

SSICA activities focus on applied research regarding the production chain in the agro-food sector and food processing industry.

SSICA has about 100 employees in 2 locations, Parma and Angri (SA).





The **Packaging department** focuses its activity on the hygienic-sanitary control, as well as on the correct functioning of the containers and of the materials involved, in relation with their construction characteristics and operating conditions for use.













Each year in the EU-28 more than **200,000 tonn** of solid tomato residues (peels and seeds) are produced.

THE KEY IDEA

Starting from tomato residues to formulate a **bio-based lacquer** to protect metallic cans and closures.





FP7-SME-2011 GA 286446 **BIOCOPAC**: Development of tomato bio-based coating from tomato processing waste intended for metal packaging (2011-2014)

The initial substance is *cutin*, a component of the cuticle of the tomato peels

Tomato cutin is a natural polymer of polyester type

The main component of tomato cutin is the **10,16 dihydroxyhexadecanoic acid** (70-80%), starting substance for the polymerization





Project Development

- ✓ Formulation of a **new bio-lacquer** at laboratory scale
- ✓ Application of the bio-lacquer on tinplate and aluminium
- Evaluation of the chemical and mechanical properties
- ✓ Compliance with the Italian and European legislations: the global and specific migrations are under the law limits









LIFE + 2007-2013 Eu Funding for the Environment, LIFE13 ENV/IT/000590 *BiocopacPlus:* Sustainable bio-based coating from tomato processing by-products for food metal packaging (2014-2017)

Objectives:

- ✓ Build up a semi-industrial plant for cutin extraction
- \checkmark Evaluate the process efficiency in terms of yields and costs
- ✓ Demonstrate the feasibility of the extraction process and the **bio-lacquer production**





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Production site: Azienda Agricola Virginio Chiesa, Canneto sull'Oglio (MN)

 ✓ Pilot plant capacity: 100Kg/h, equal to 10-20% of a future industrial line

 ✓ Extraction efficiency: sugars and fibers content in the final cutin < 0.5%

✓ Yield of extraction: 10-15%







Test performed	Skins processed	Cutin extracted
35	5050 Kg	245-250 Kg



Project Development

- ✓ Formulation of the new bio-lacquer at pilot scale
- Industrial application on aluminium, tin free steel and tinplate
- Industrial production of 2 and 3 pieces cans and open top ends
- ✓ Evaluation of the chemical and mechanical properties and compliance with the Italian and European legislation
- ✓ Filling of the cans with tomato, meat and legumes for shelf life evaluation









BBI H2020 AGRIMAX – Agri and food waste valorisation co-ops based on flexible multifeedstocks biorefinery processing technologies for new high added value applications (2016-2020)



two biorefineries to extract food additives, building blocks for polymers, compost

The whole supply and value chain is covered thanks to:

🗸 11 RTDs

18 industrial partners

(12 SMEs and 6 large enterprises) of which 5 are multipliers



3 partners are **BIC members** and 8 associated **BIC members** to maximise the alignment with the BBI programme









- demonstrate the technical and economic feasibility of combined flexible biorefinery processes for valorising crops & food processing wastes
- maximise the economic and environmental sustainability of the EU agricultural and food sectors while providing new products to the food, packaging and agriculture sectors









Italian Biorefinery: wastes employed and products obtained



- ✓ Cutin
- 🗸 Lycopene
- Compost and hydrocompost
- 🗸 Biogas

Agro-industrial tomato wastes (peels, green and discarded tomatoes, plant residues)



Industrial cereal wastes (wheat bran)







Fibers

✓ Ferulic acid



Conclusions

- Formulation of the new bio-lacquer based on cutin extracted from tomato peels at **laboratory scale**
- ✓ Evaluation of bio-lacquer properties
- ✓ Formulation of the bio-lacquer based on cutin at pilot scale
- ✓ Industrial application of the bio-lacquer and production of 2 pieces and 3 pieces cans
- ✓ Shelf life evaluation
- ✓ Improvement of the bio-lacquer formulation
- ✓ Industrial application of the bio-lacquer and production of 2 pieces and 3 pieces cans
- ✓ Shelf life evaluation









Thanks for your attention

www.ssica.it

www.biocopac.eu

www.biocopacplus.eu

www.agrimax-project.eu

Contacts: angela.montanari@ssica.it, chiara.zurlini@ssica.it, serena.chierici@ssica.it