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Development of active packaging film based on quaternary chitosan and procyanidin-g-guar gum **Jun Liu**

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INTRODUCTION & AIM

The development of active packaging films based polysaccharides and plant-originated on polyphenols has emerged in recent years. However, the low stability of polyphenols greatly limits the practical Of use

RESULTS & DISCUSSION



polysaccharide/polyphenol films.

In this study, a typical polyphenolic compound, procyanidin (PA), was covalently linked to guar (GG) through graft copolymerization to gum produce PA-g-GG. PA-g-GG was characterized by UV-vis, FT-IR, ¹H NMR spectroscopy. Then active packaging films were preprared by blending PA-g-GG and quaternary chitosan (QC). QC/PA-g-GG film was characterized for its structure, mechanical properties, antioxidant antibacterial and and activities.

METHOD



CONCLUSION

PA-g-GG had a positive impact on the mechanical, antioxidant and antibacterial properties of QCbased films. The antioxidant and antibacterial effects of QC/PA-g-GG films gradually increased with PA group content in PA-g-GG.

FUTURE WORK / REFERENCES

In future, QC/PA-g-GG film can be applied in the active packaging of fruits, vegetables, meat and aquatic products.

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