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Development of Nanopillar-Structured PLA Films Incorporating Grape Pomace-Derived Activated Carbon for Smart Food Packaging Applications

Konstantina Koutsogianni 1, Ioanna Koumentakou 1, Ramonna I. Kosheleva 1, Ioannis Giavasis 2, Nikolaos Kehagias 3, George Z. Kyzas * 4

1 Hephaestus Laboratory, School of Chemistry, Faculty of Sciences, Democritus University of Thrace, Kavala, Greece

2 Laboratory of Food Microbiology, Department of Food Technology, University of Thessaly, Karditsa, Greece

3 Institute of Nanoscience and Nanotechnology, NCSR Demokritos, Athens, Greece

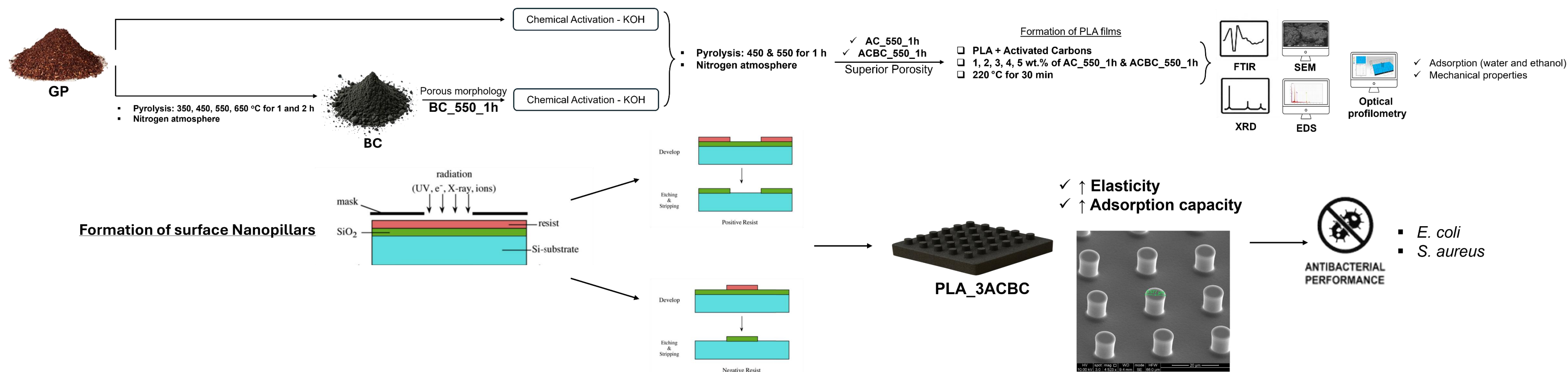
4 Hephaestus Laboratory, School of Chemistry, Faculty of Sciences, Democritus University of Thrace, GR-65404, Kavala, Greece



INTRODUCTION & AIM

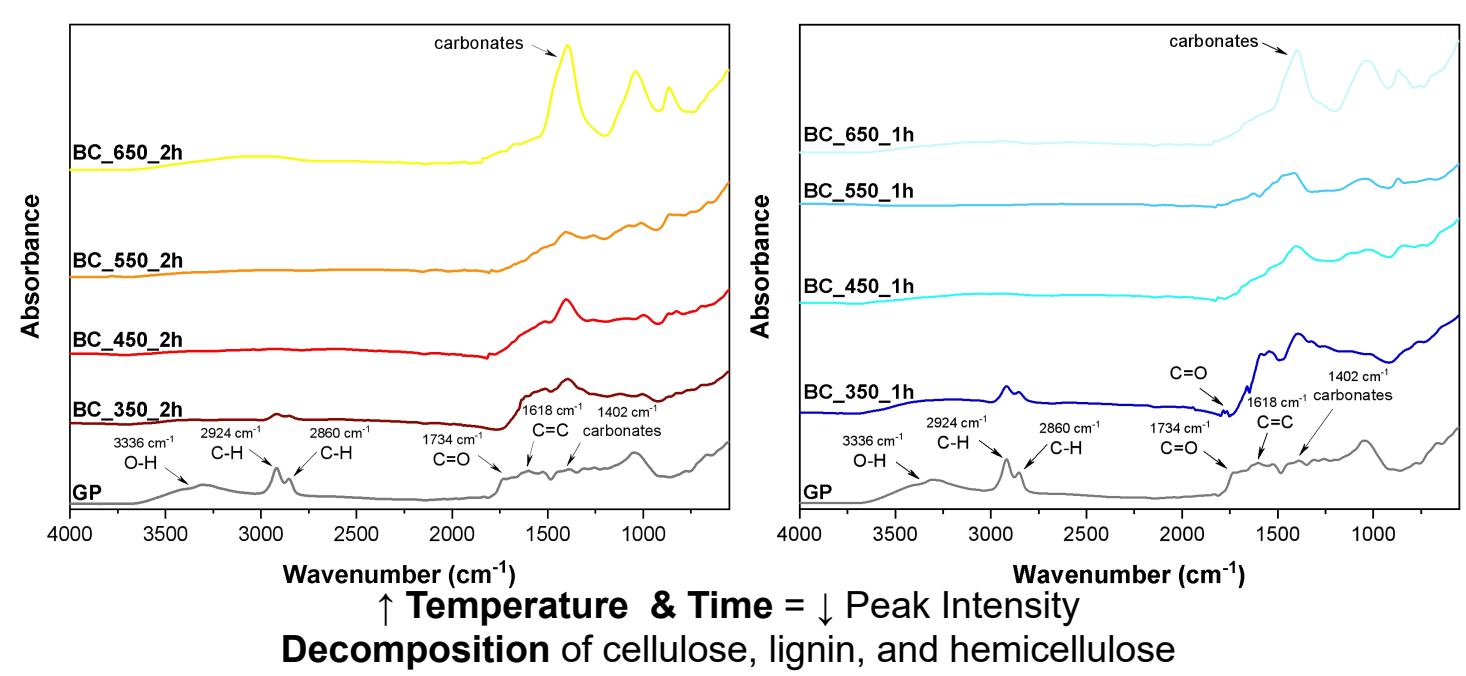
To reduce environmental pollution, food packaging should be biodegradable. [1] Poly(lactic acid) (PLA) is a biodegradable polymer for food packaging but has limited barrier, mechanical [2] and antibacterial properties. This study aims to enhance PLA with bio-additives from grape pomace (GP), a waste from wine production. Biochar (BC) and activated carbon (AC), produced through pyrolysis, improve mechanical properties and adsorption capacity of PLA due to their porosity, [3] while creating a nanostructure on the surface of the packaging enhances antibacterial activity. [4]

METHOD

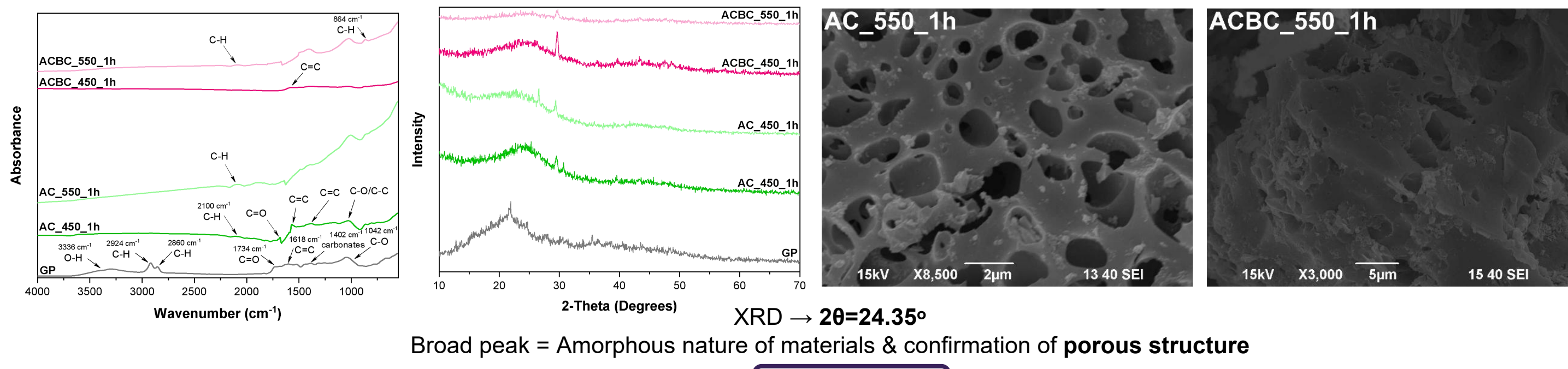


RESULTS & DISCUSSION

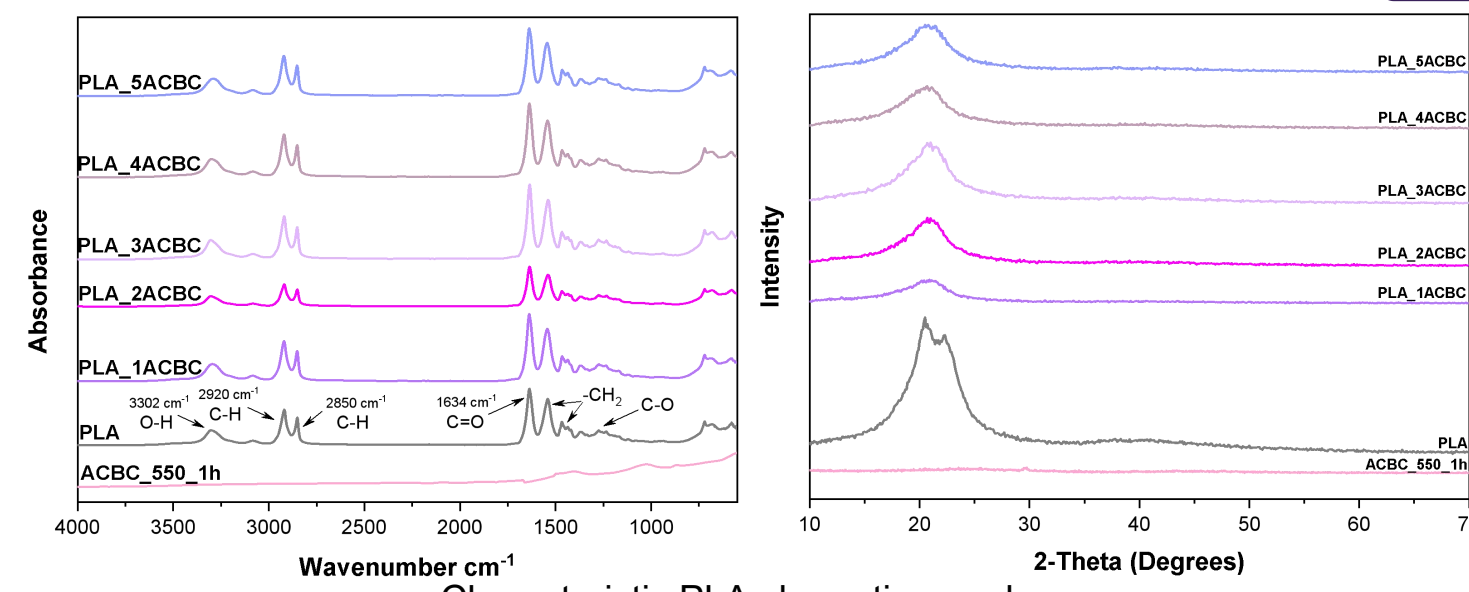
Biochars



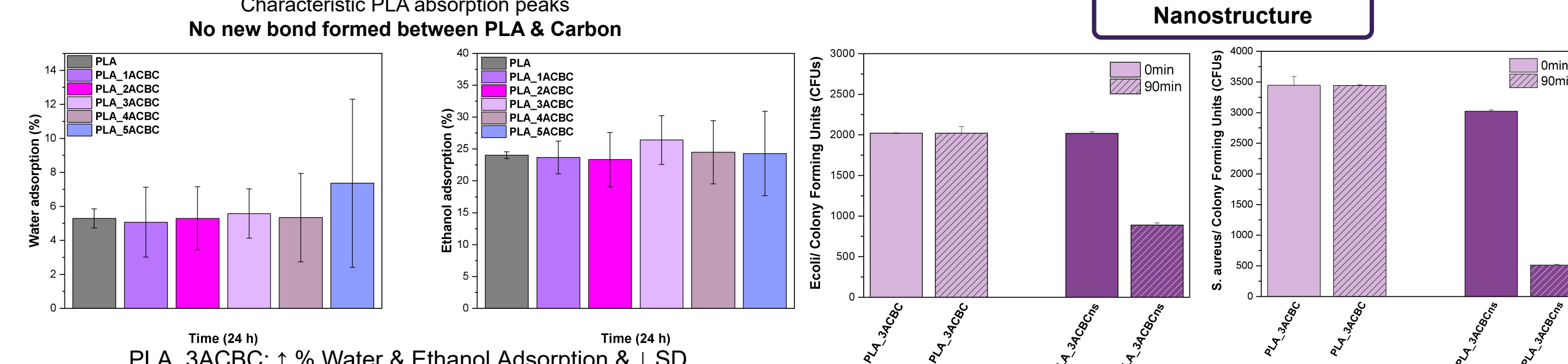
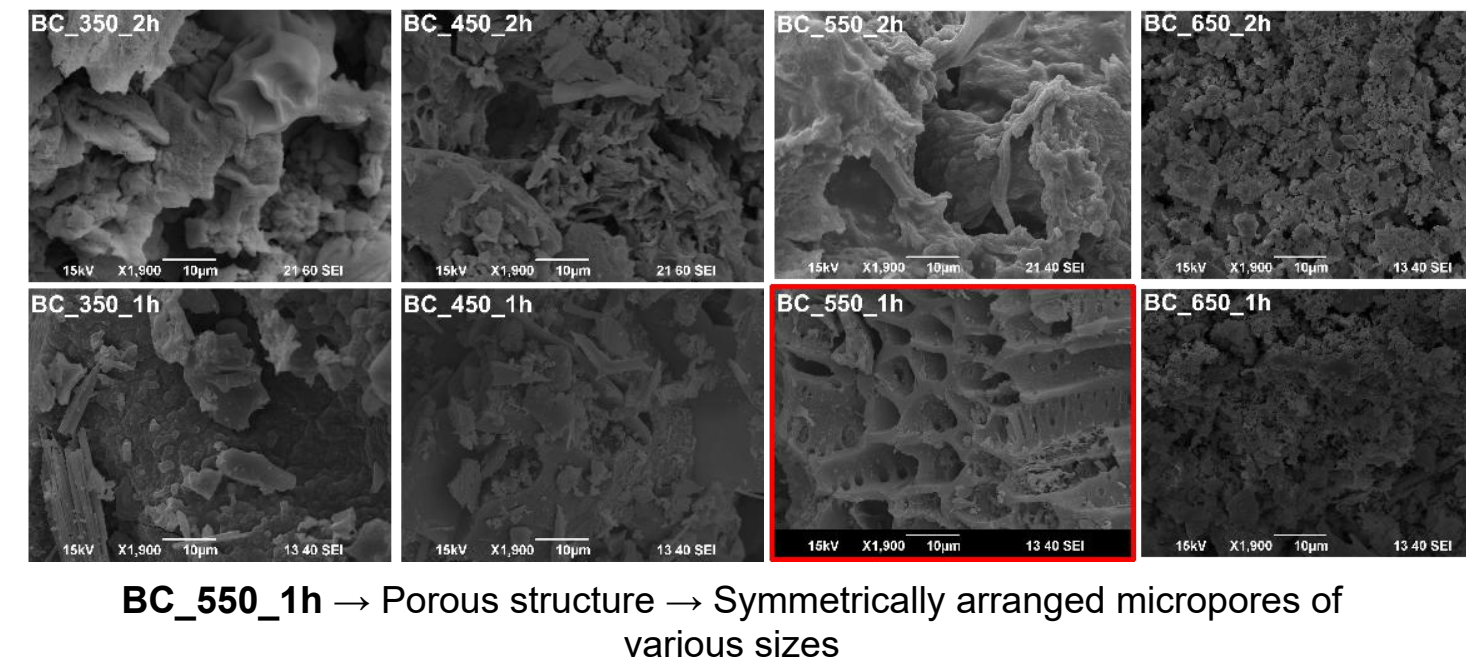
Activated Carbons



Films



Nanostructure



CONCLUSION

Collectively, in this study the sorption and mechanical behavior of PLA films are improved by AC addition up to a threshold (3wt.%). Film performance is decreased by particle aggregation and microcrack development above this concentration. Compared to films using AC from raw GP, those containing AC from BC maintained their mechanical integrity better at greater loadings. This study demonstrates a sustainable strategy for valorizing GP into high-performance AC additives for biodegradable food packaging.

REFERENCES

- [1] J. H. Park, *et al.*, *Macromolecular Research* 25(11):1135–44, (2017)
- [2] P. Chaudhary, *et al.*, *Journal of Inorganic and Organometallic Polymers and Materials* 30(12):5180–92, (2020)
- [3] T. Bhattacharya, *et al.*, *Sustainable Materials and Technologies* 39:e00831, (2024)
- [4] H.-K. Kim, *et al.*, *ACS Applied Polymer Materials* 6(5):2836–48, (2024)