

GLOPACK

NEW GENERATION OF BIOBASED & FULLY DEGRADABLE

Materials optimization for upscaled productive solutions



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THE CONTEXT

□ New biomaterials against plastic pollution



Reduce plastics consumption

Extend packagings lifetime

Recycle plastics wastes

The case of food packagings:

LEGISLATIC

Directive EU 2015/720 to limit the consumption of lightweight plastic carrier bags

FRANCE
2016 □ **forbidden at cashiers**

2017 □ **forbidden for the packing** of goods & food

Replace plastic →

DEVELOPMENT OF THE BIO-PLASTICS ECONOMY

Sorry, what's a « bio-plastic » again ?!



THE CONTEXT

Alternatives to fossil-based non-biodegradable plastics

PHAS (Poly Hydroxy Alkanates)

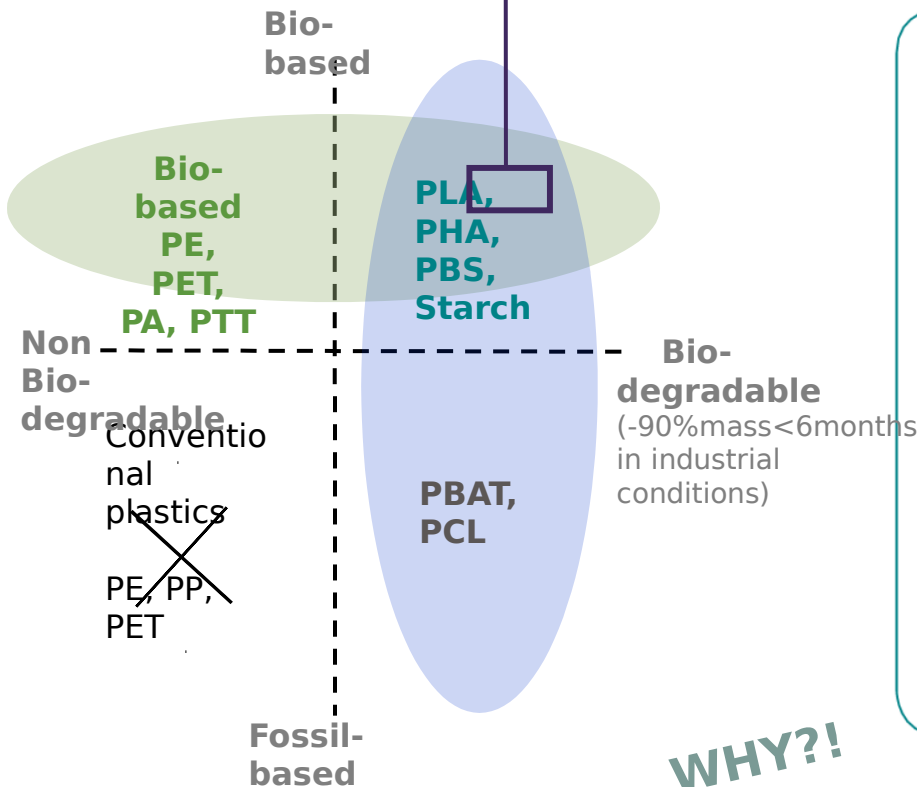
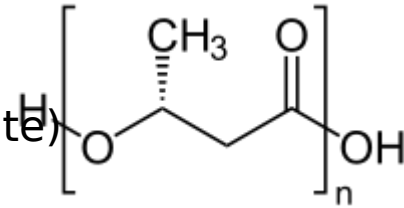
Biopolyesters

Bacterial fermentation of sugars/lipids

Home-Compostable (NF EN 13432:
-90% mass < 3 months in compost)

PH3B

(Poly Hydroxy-3-Butyrate)



Relative strong growth



WHY?!

STILL: Bio-plastics = 1% of the current volume of plastics offered annually

THE CONTEXT

Major Bottlenecks



FOOD SAFE

REALLY ??!



The European Point of view



A CIRCULAR ECONOMY FOR PLASTICS

Insights from research and innovation to inform policy and funding decisions



« The added value of opportunities of bioplastics is often not valorized when the only aim is to replace fossil-based plastics »



New overview:

Compostable plastics offer new opportunities such as **functionalities** or **facilitation of wastes management**

2019 UE Commission Report

KEYS FOR COMPETITIVITY :

Reduce production costs

Enhance properties

Adapt to circular bioeconomy

Bring new functionalities

THE PROJECT

GLOPACK Proje



Horizon 2020
European Union Funding
for Research & Innovation

“ Investigating food packaging with no environmental footprint and the ability to extend the shelf life of food products ”

Consortiu

Main objective:

Develop upscaled industrial solutions to produce home-compostable, intelligent and functional food packagings from agriculture wastes.

- I. Operational strategy
- II. Efforts in material optimization
- III. Constraints on



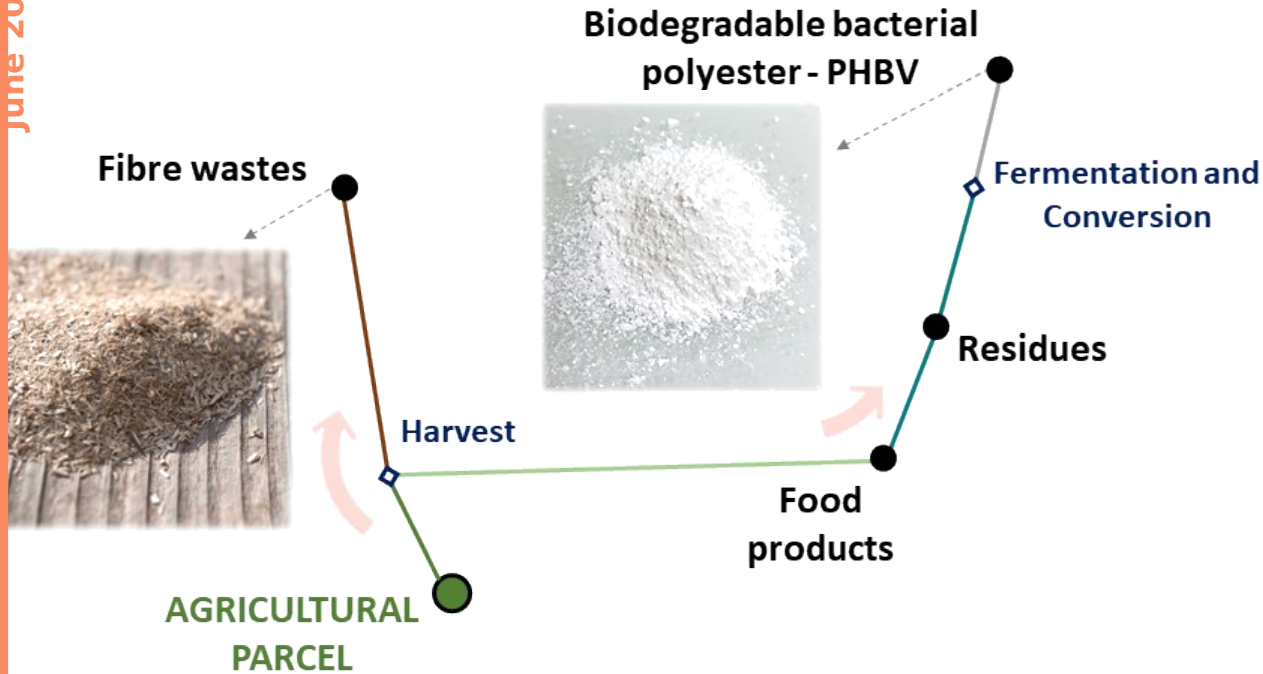
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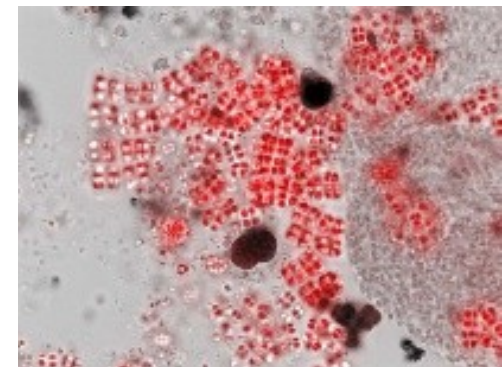
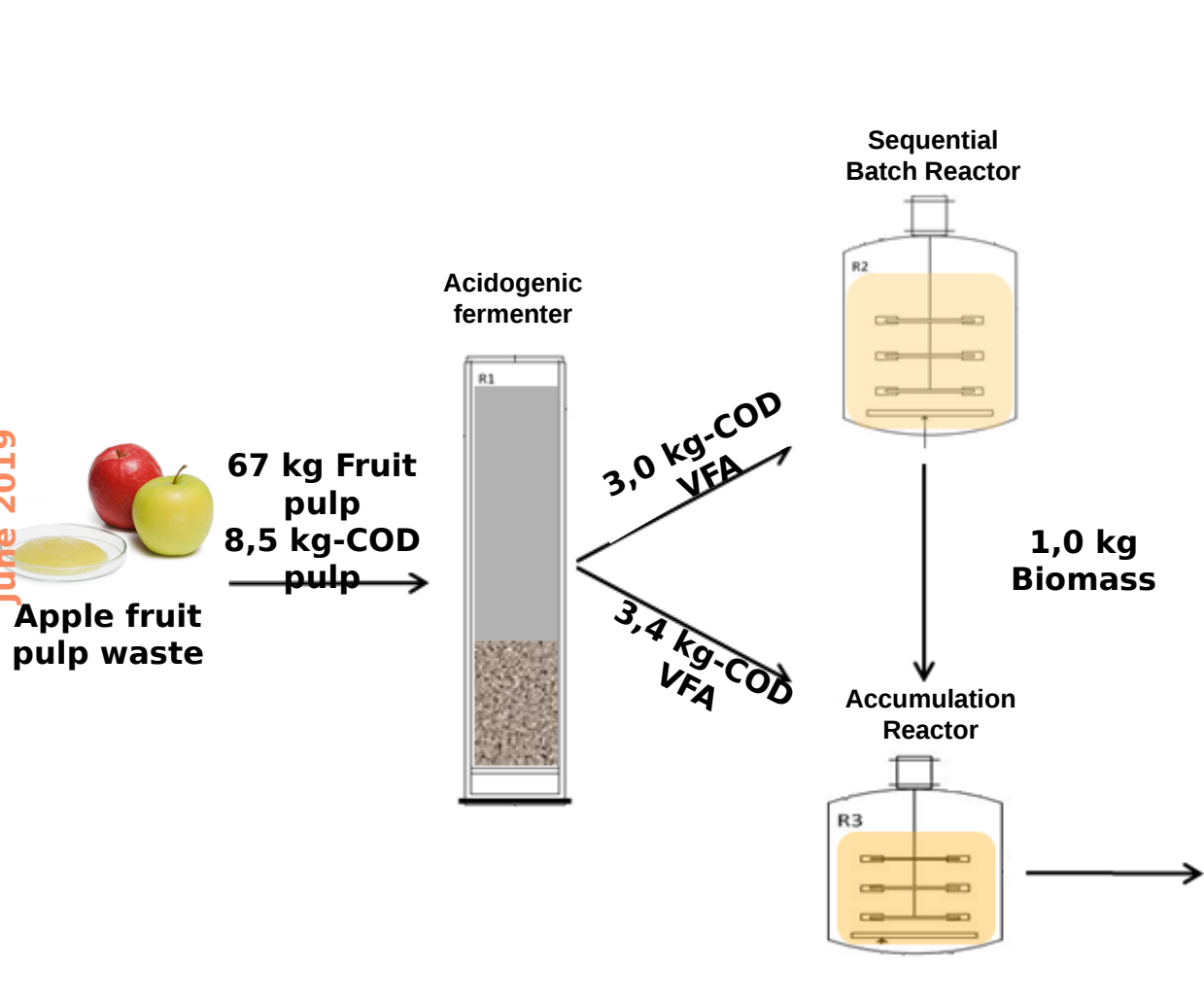
I. OPERATIONAL STRATEGY

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Reduce production costs



I. OPERATIONAL STRATEGY



1 kg PHA = 1,7 kg COD

$Y_{\text{PHA}/\text{FW}} = 20\%$
(COD basis)

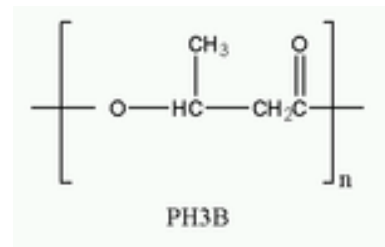
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Reduce production costs

Enhance properties

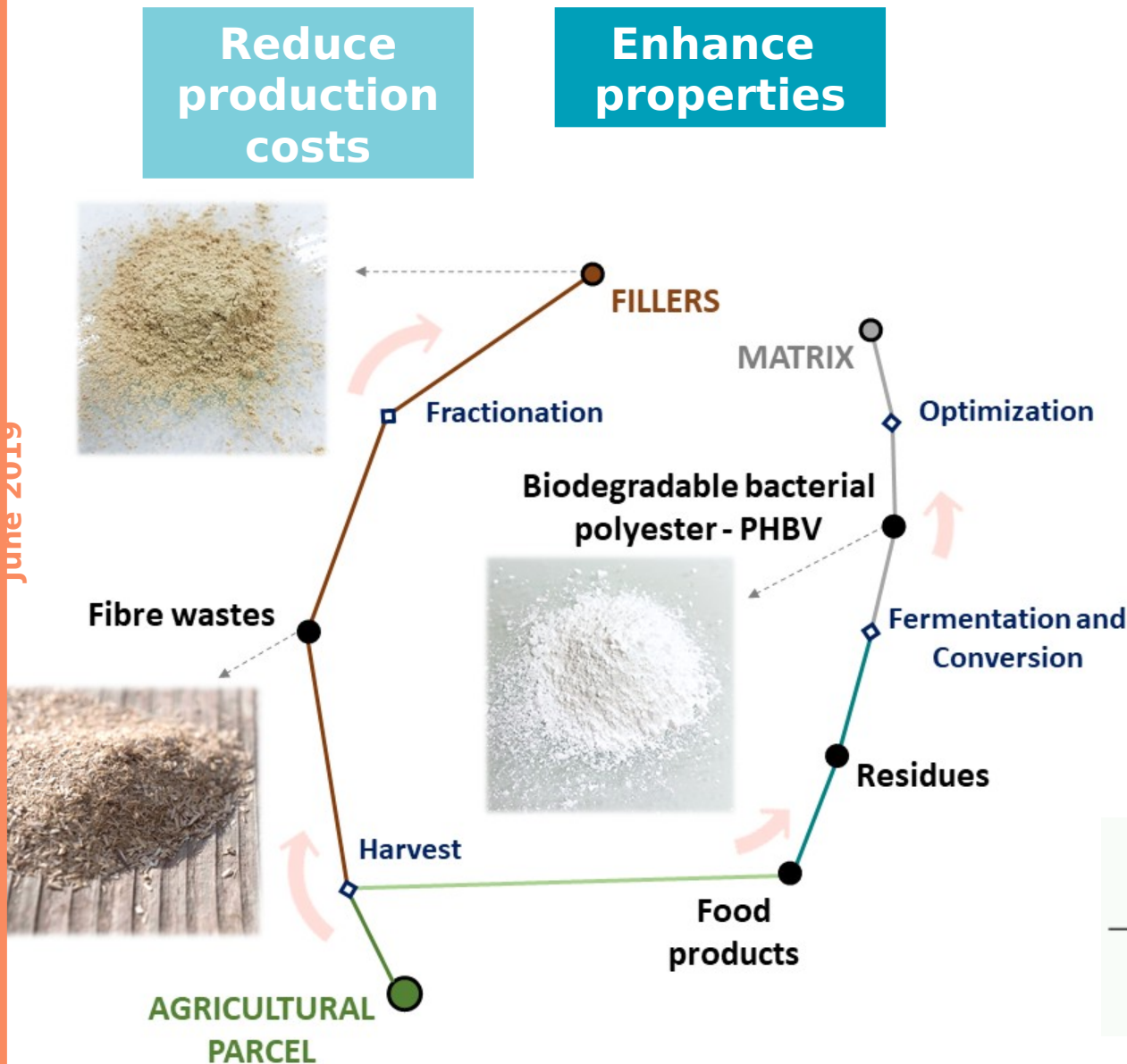
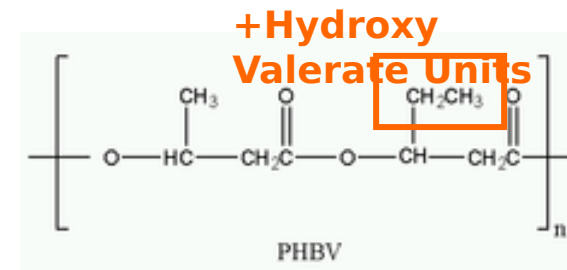


PHB



PHBV_s

(Poly Hydroxy Butyrate-co-Valerate)



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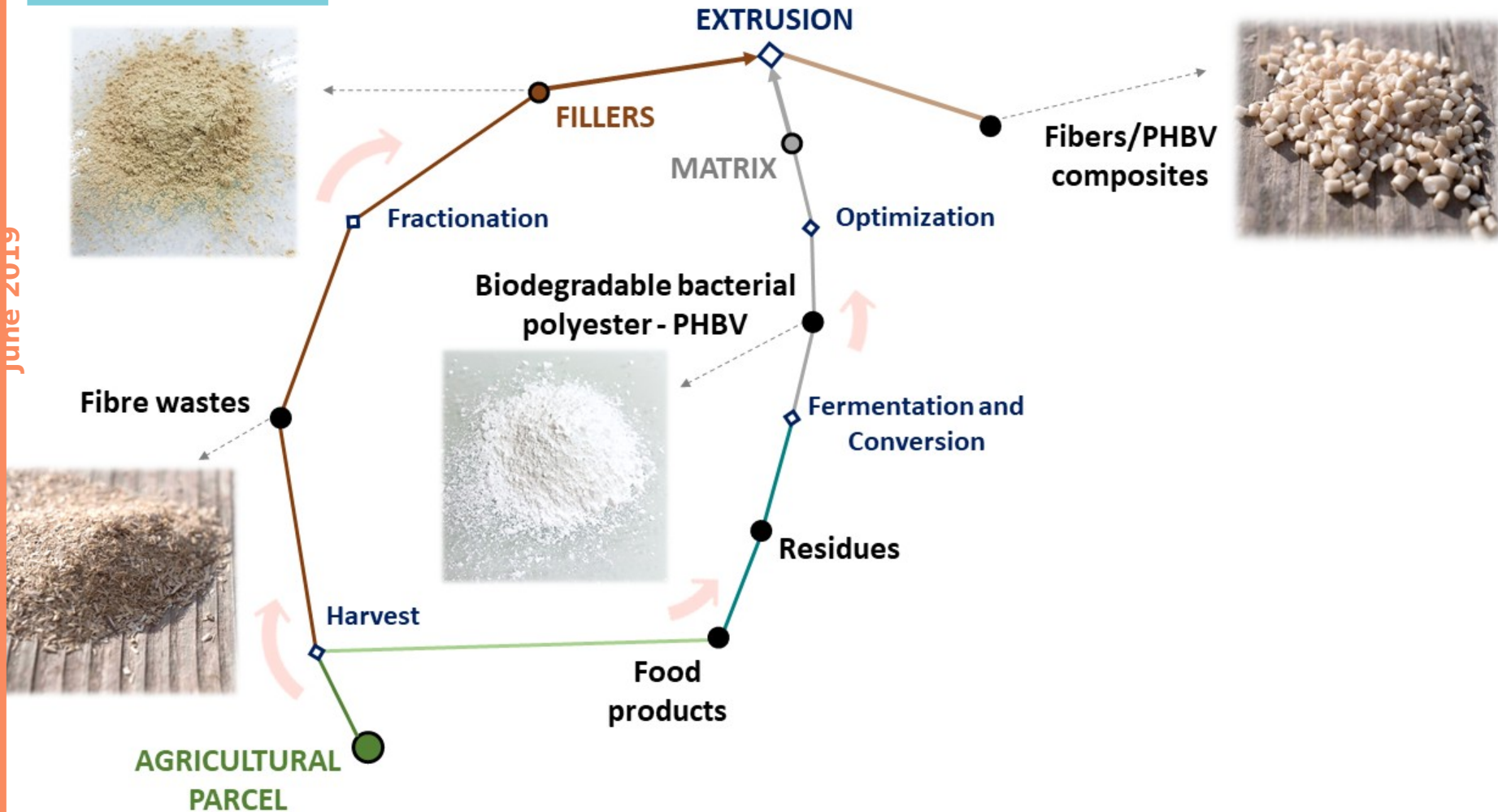


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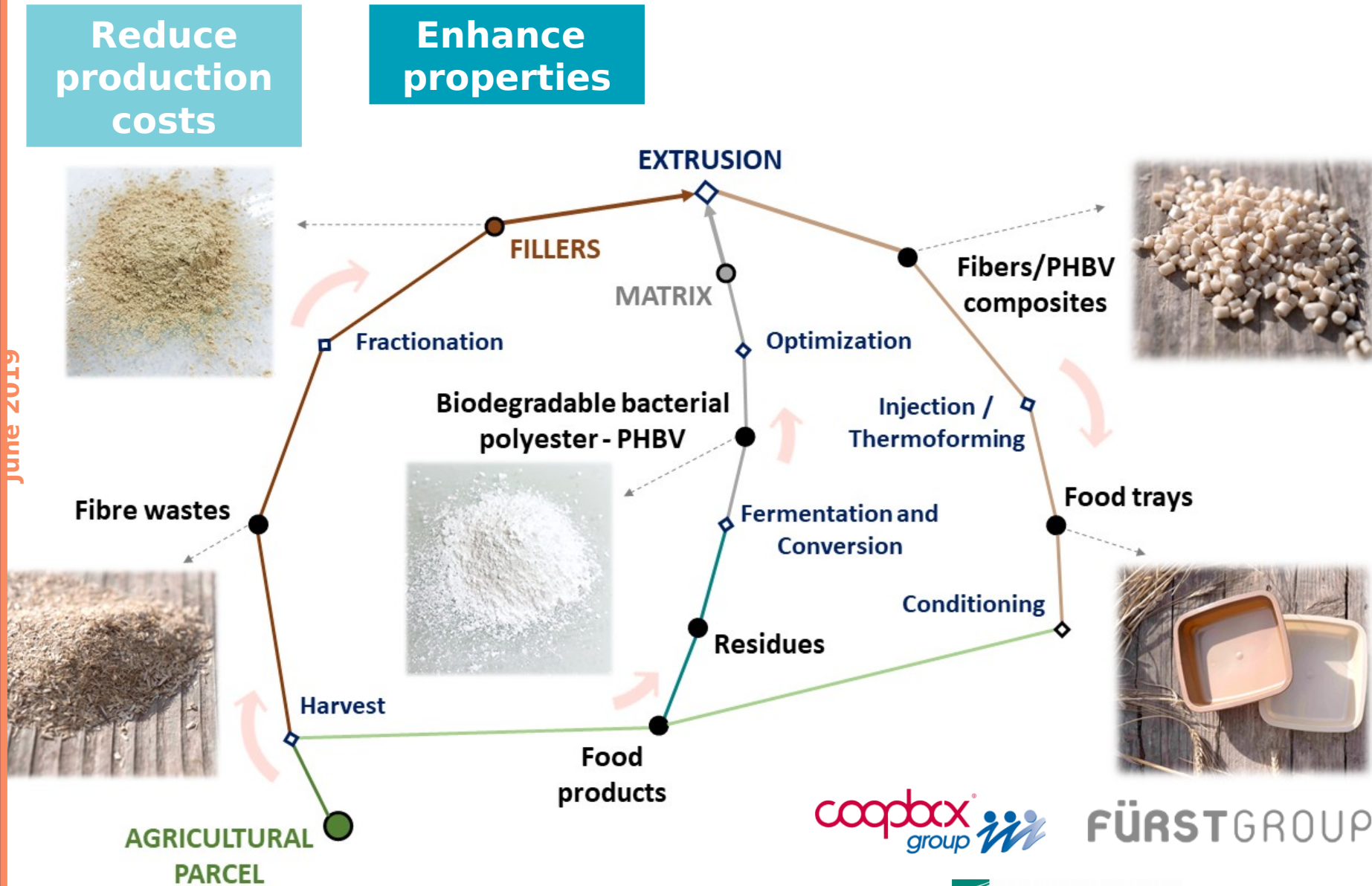


Reduce production costs

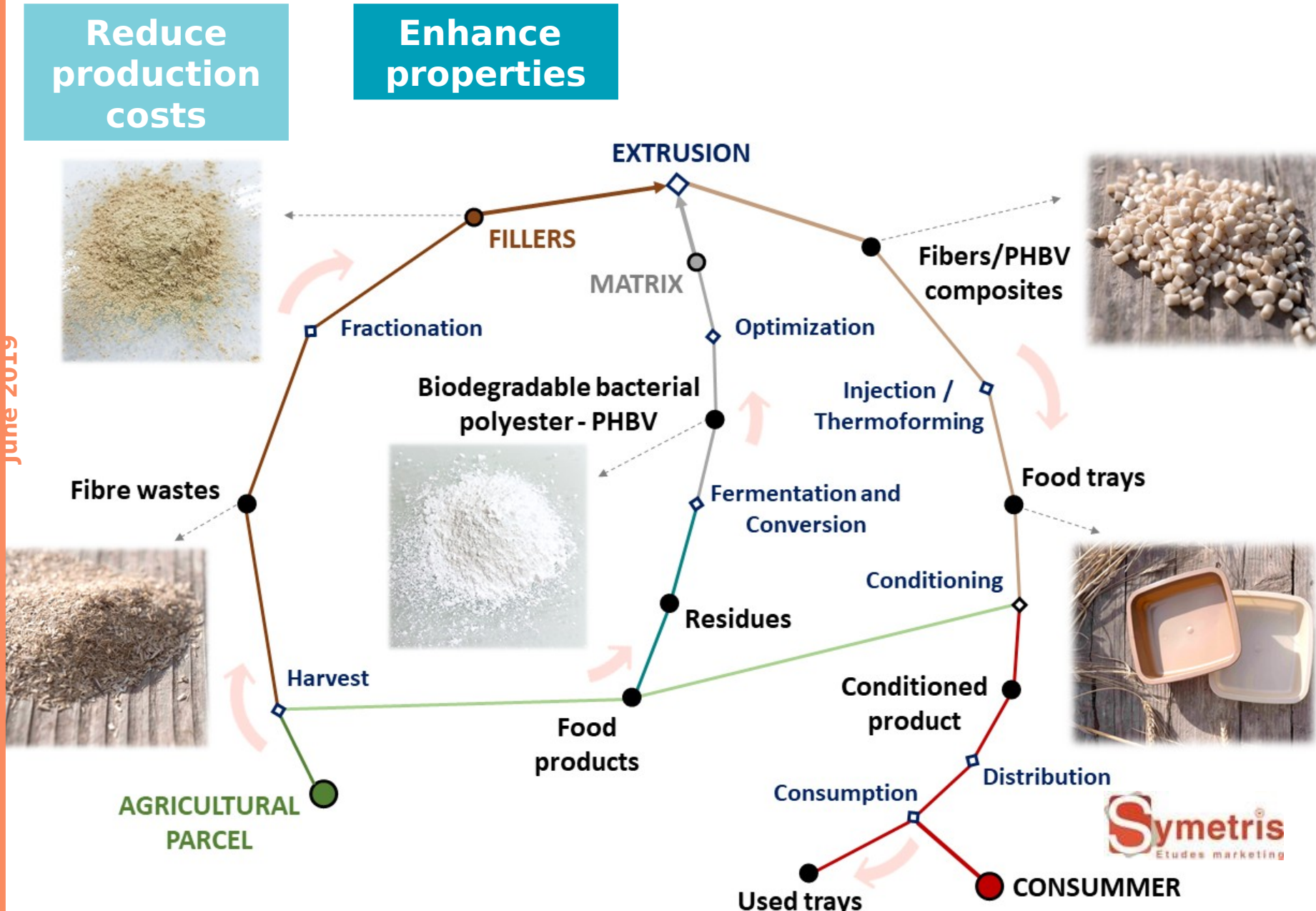
Enhance properties



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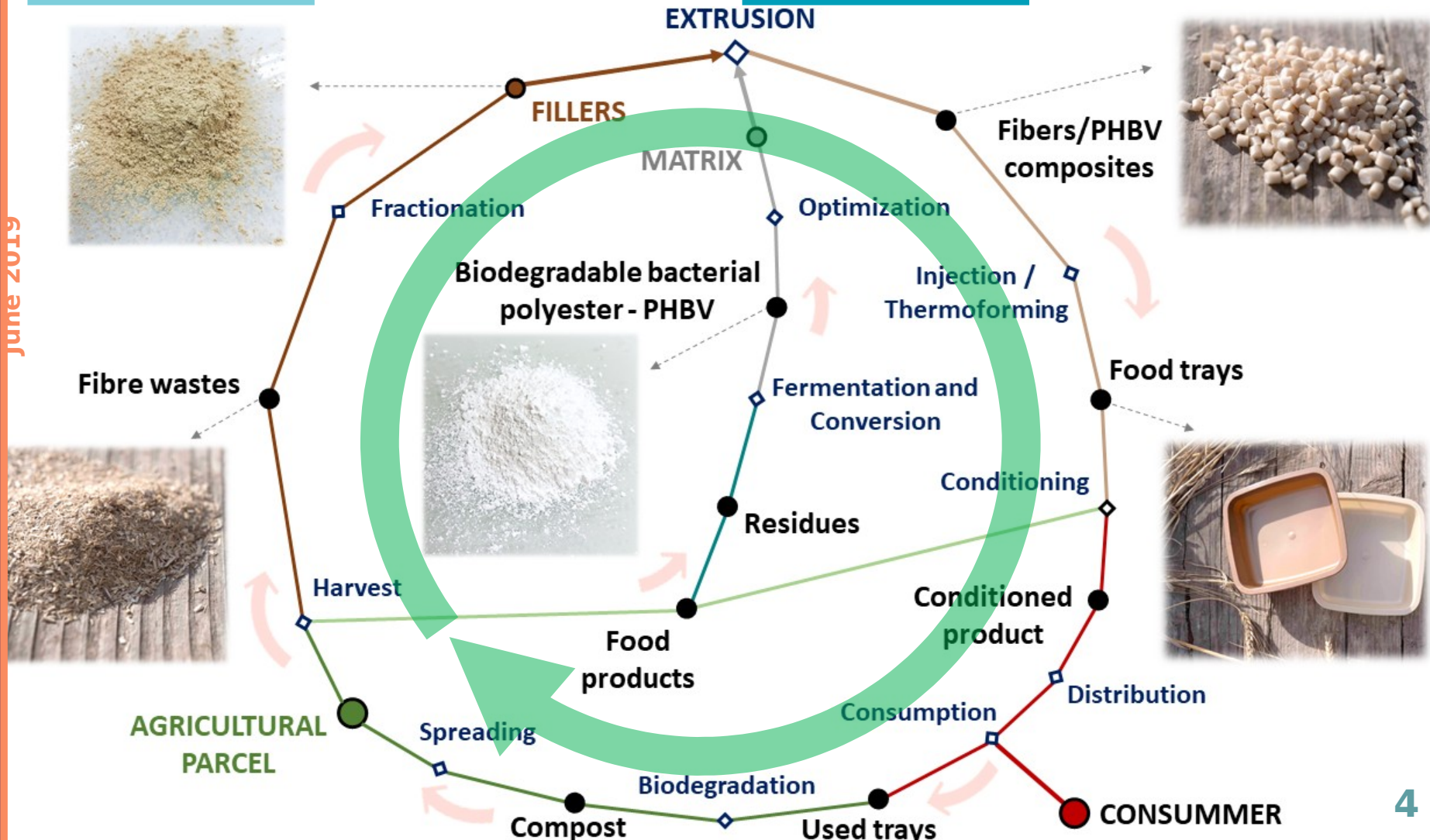
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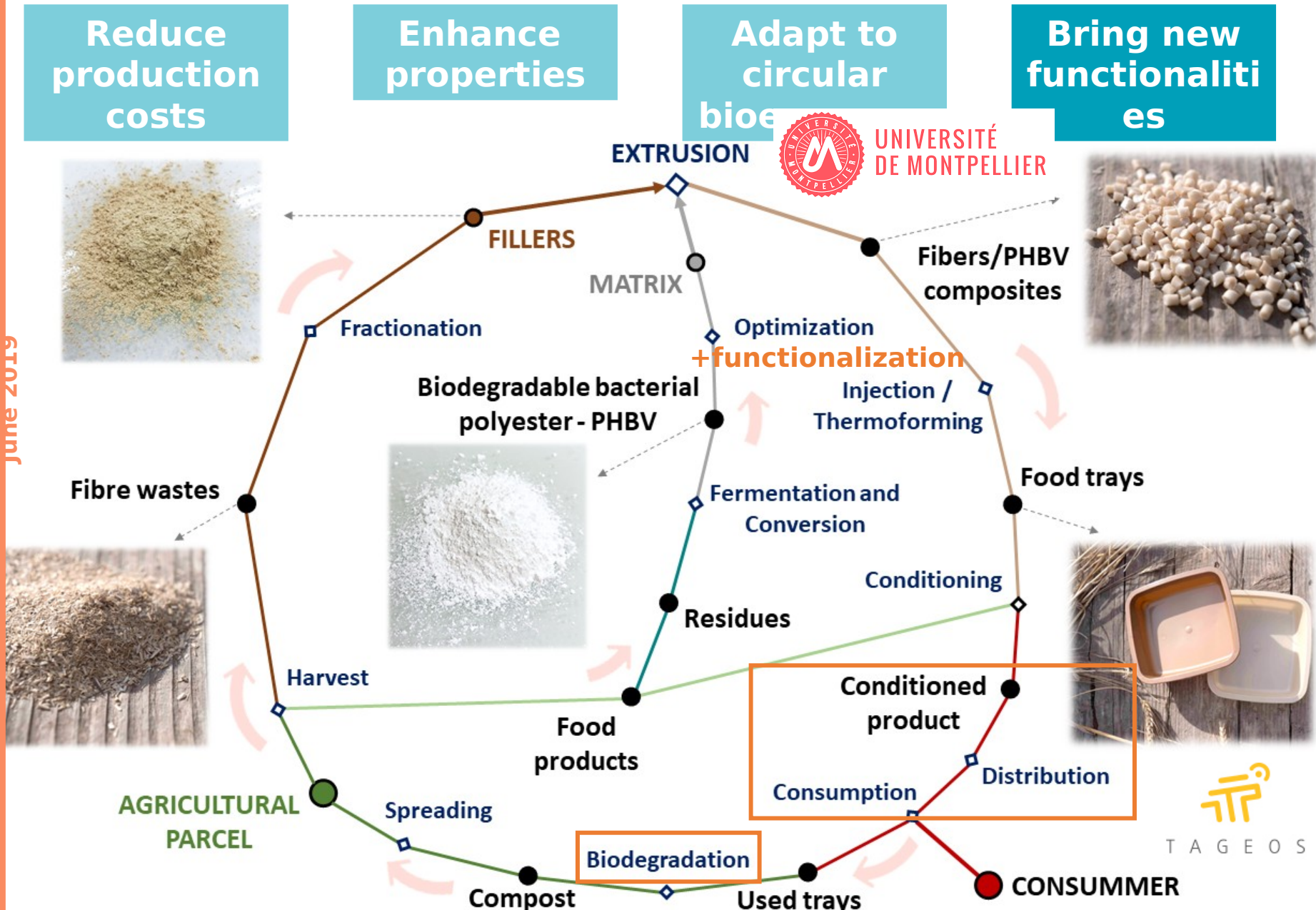
Reduce production costs

Enhance properties

Adapt to circular bioeconomy



I. OPERATIONAL STRATEGY



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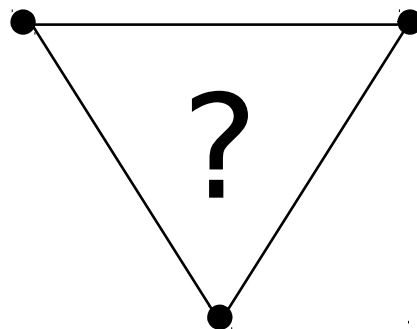
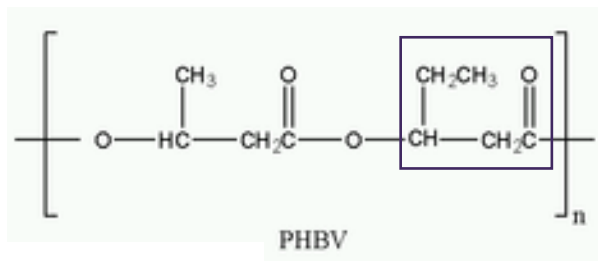
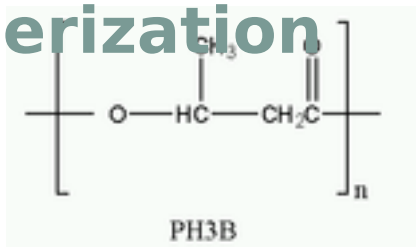


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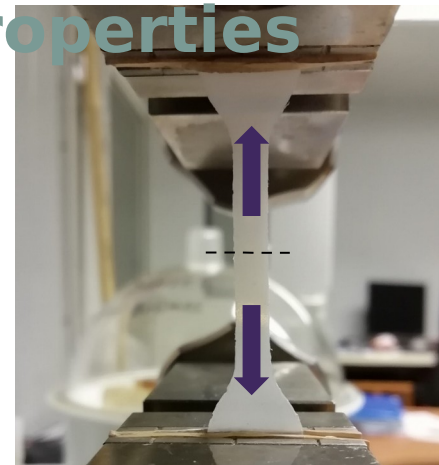
II. EFFORTS IN MATERIAL OPTIMIZATION

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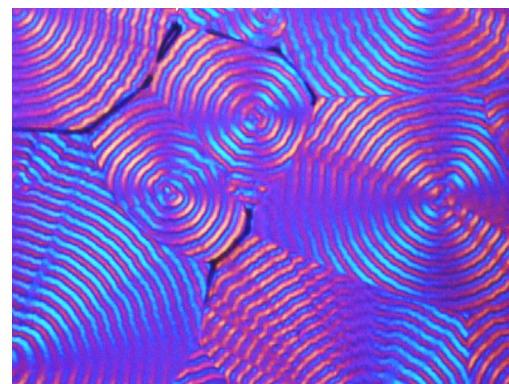
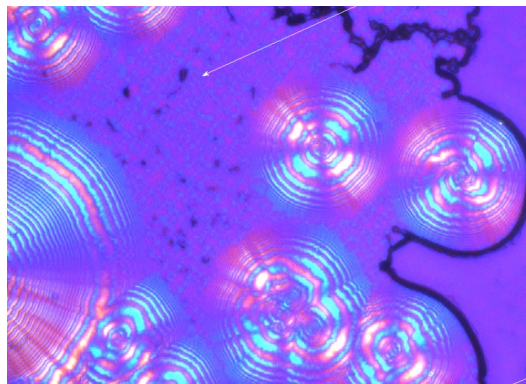
Quality of the co-polymerization



Visco-elastic properties



Crystallization



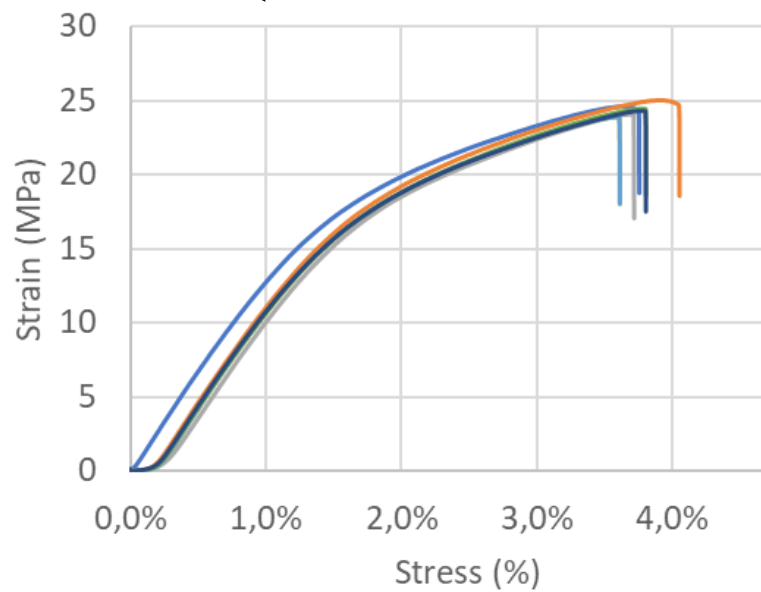
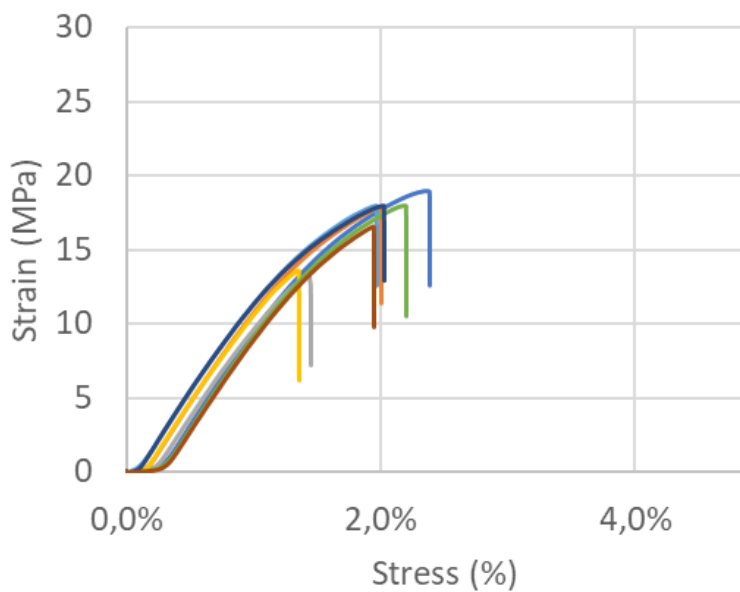
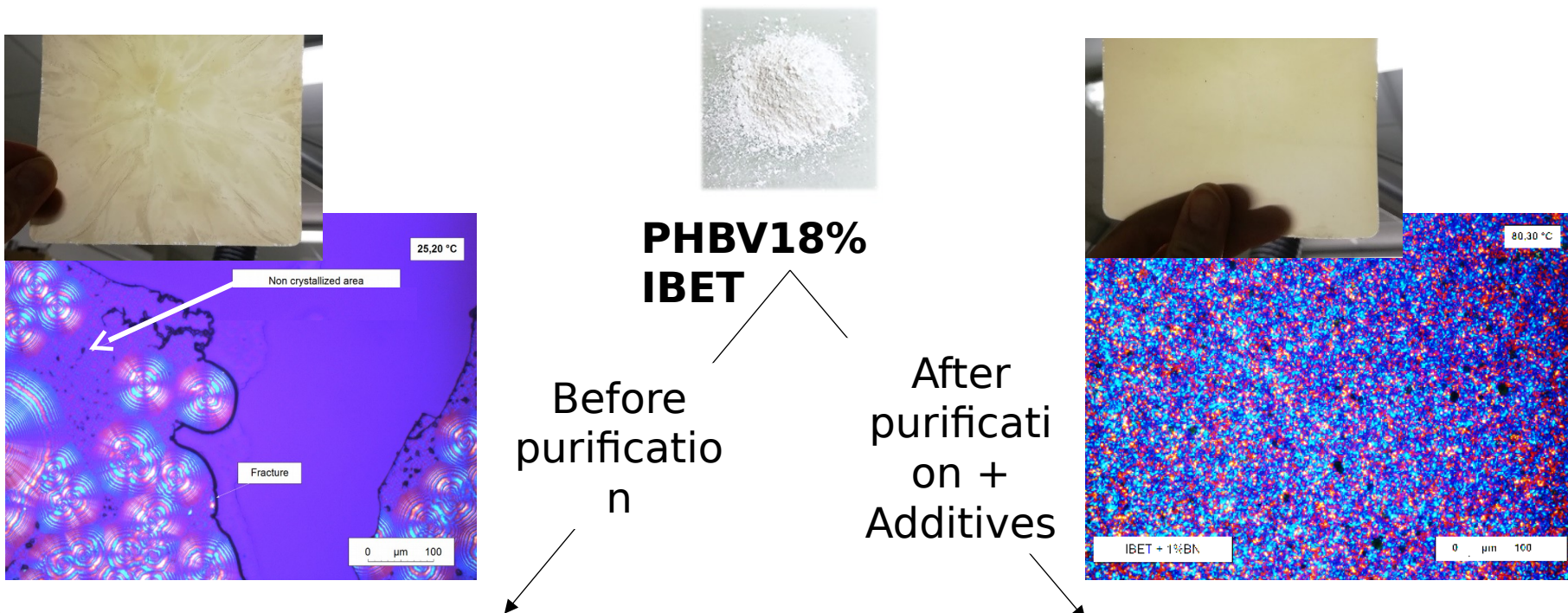
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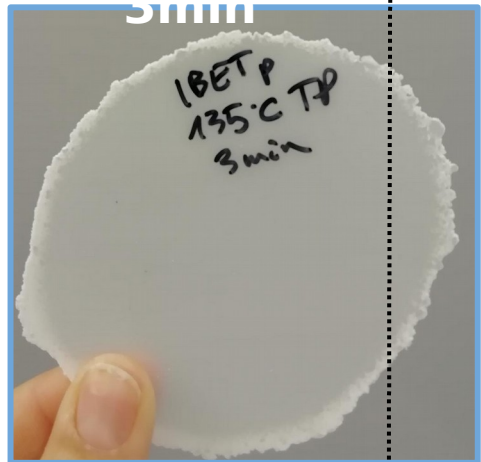
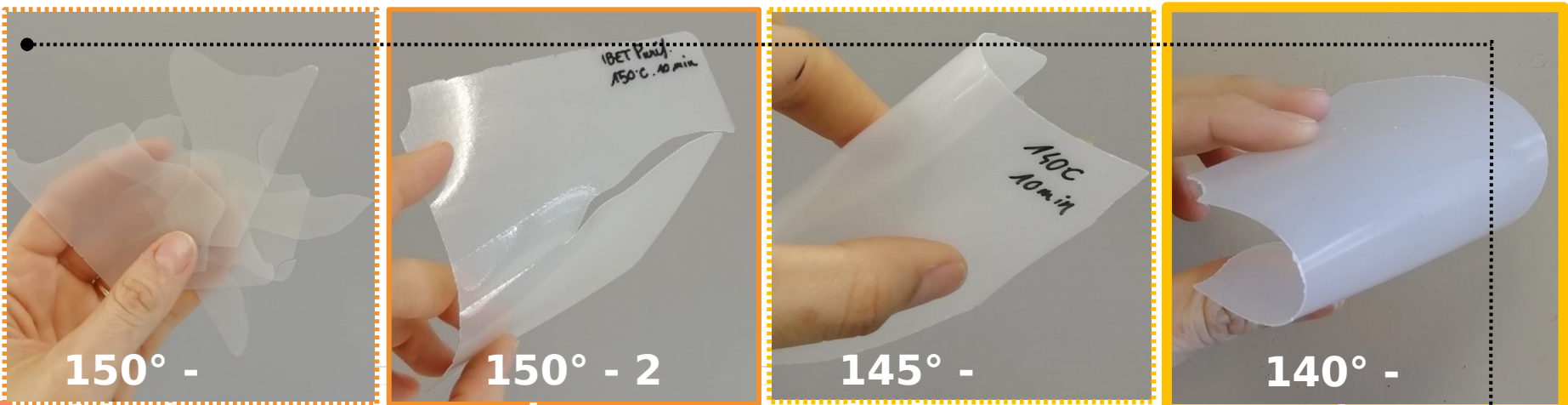
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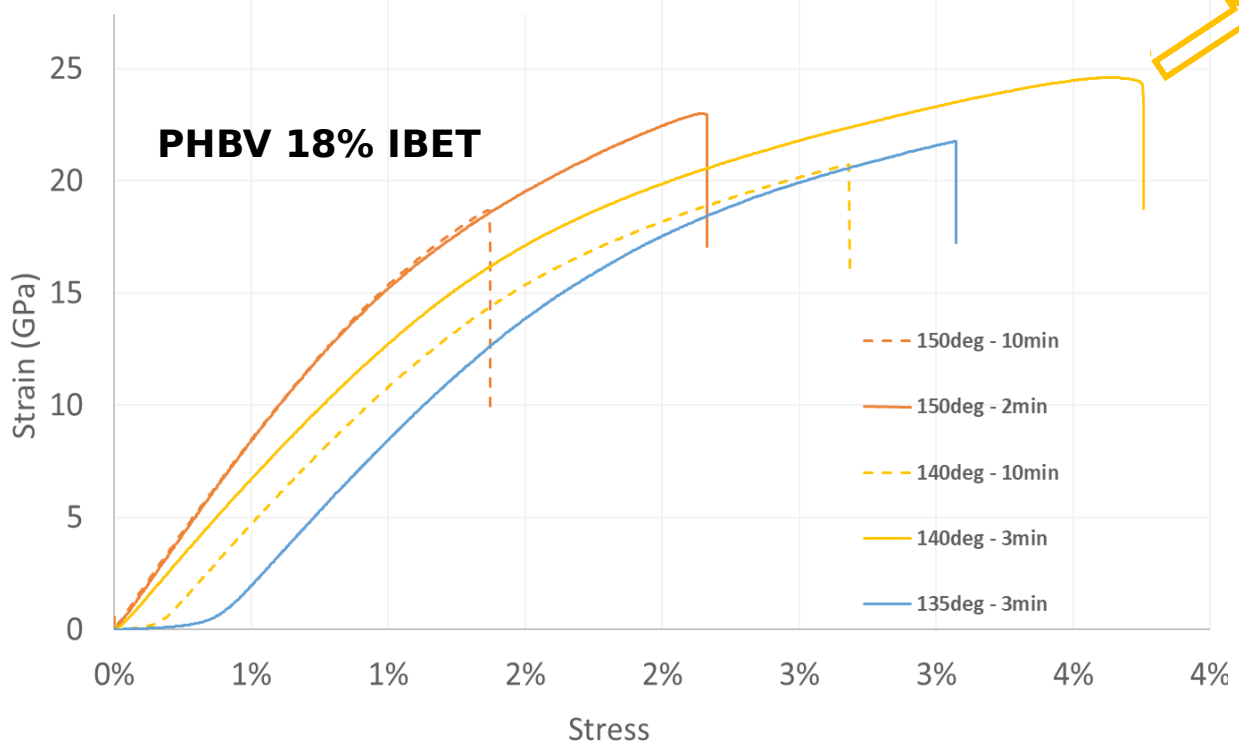
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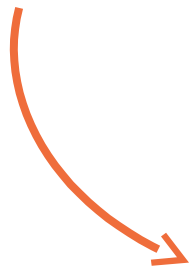
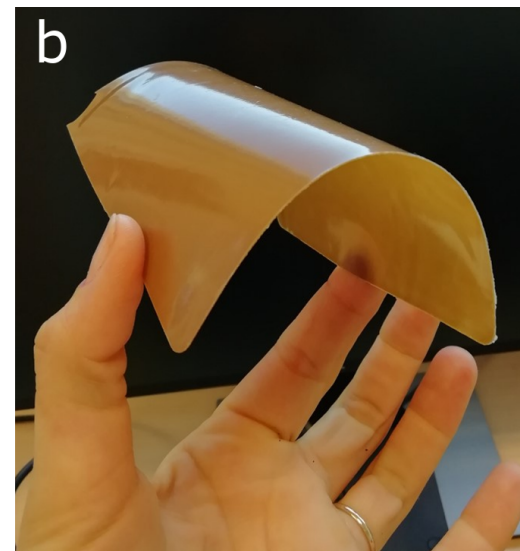
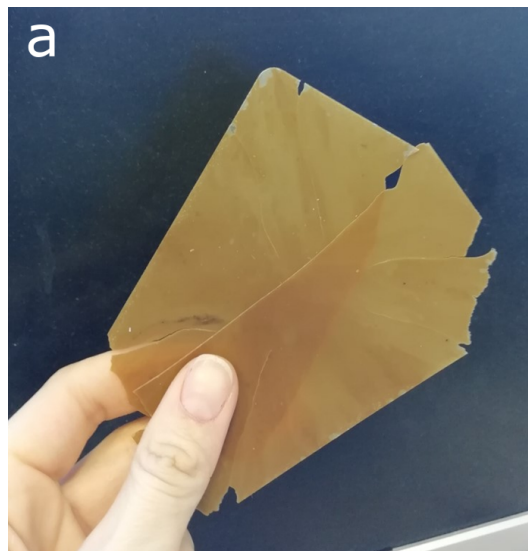


+
Temperature



I. EFFORTS IN MATERIAL OPTIMIZATION

Nucleants	Cellulose	Talc	Ligno-cellulosic Fibres	Boron Nitride	
Load (%)	0.2%	0.5%	1%	5%	
Temp.	130°C	135°C	140°C	145°C	150°C
Speed	100RPM	150RPM	200RPM		



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I. OPERATIONAL STRATEGY

II. EFFORTS IN MATERIAL OPTIMIZATION

III. CONSTRAINTS ON UPSCALING

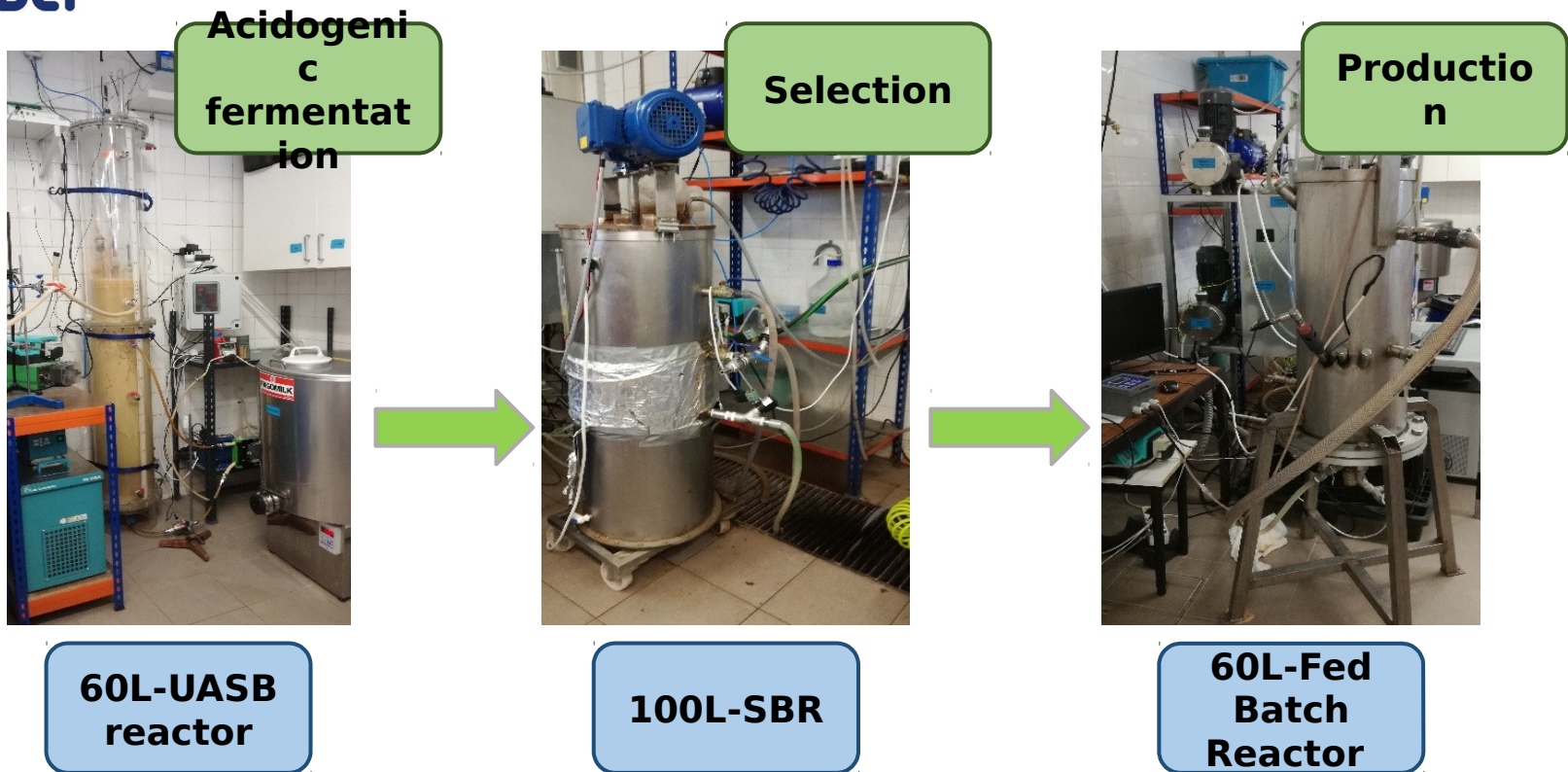
I. CONSTRAINTS ON UPSCALING

Large scale production of raw components: PHA synthesis

Goal: to optimize large-scale process efficiency for PHA production and recovery

Feedstock: fruit industry waste

Process: 3 stages



I. CONSTRAINTS ON UPSCALING



SPIN-OFF
DELL'UNIVERSITÀ
DEGLI STUDI DI
VERONA



Selection and accumulation SBRs,
Polyhydroxyalkanoates

3

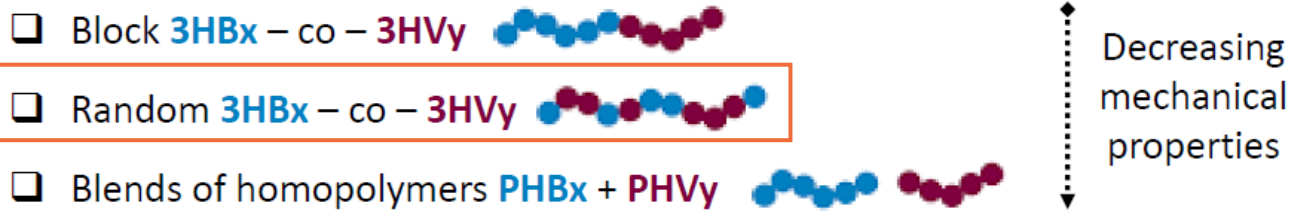
Anaerobic
Digester,
Biogas/digestate

2

Fermentation unit,
Volatile Fatty Acids

1

- Constraints of mixed culture and



- Purification, the costly bottleneck
- Pilot plant productivity

Under study

CONSTRAINTS ON UPSCALING

FÜRSTGROUP



Upscaling of industrial forming processes

Goal: to define technical parameters for optimized processability

Material: compounded pellets

Process: injection OR thermoforming

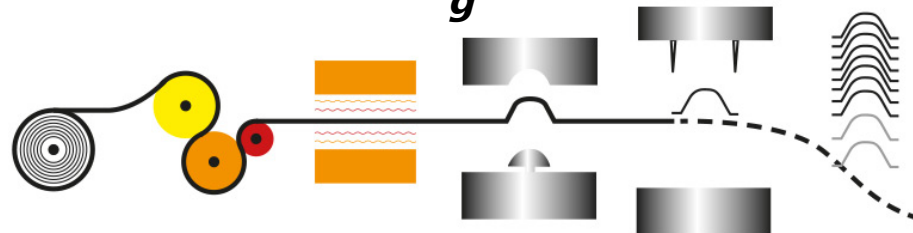
FÜRSTGROUP Injection



Compounded pellets

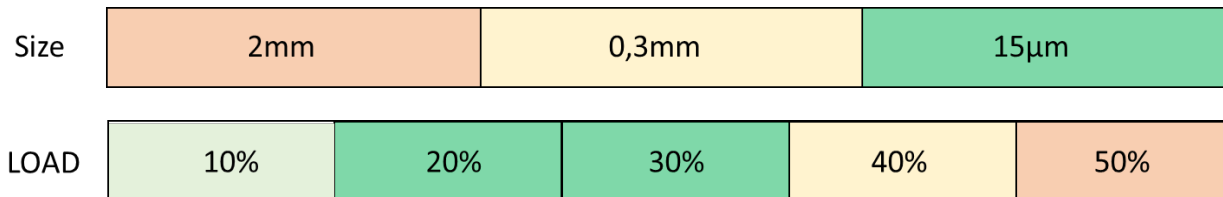


Thermoforming



I. CONSTRAINTS ON UPSCALING

- Maximal acceptable load



- Viscosity VS thermal degradation

- Sealability

Under study

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CONCLUSION AND OVERVIEWS



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Thanks for
your
attention



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data

- Degradability: PHBV degrades into carbon dioxide and water.
50% mass loss after 200days
- Production: yield around 20% (cod base)
- Crystallinity: 55% HV decrease crystallinity improve biodegradability
- Visco properties: around 4% Elongation, 25MPa,
PHI003 3% 30MPa
- Bacterial source: It can be produced from glucose and propionate by the recombinant *Escherichia coli* strains (also *Paracoccus denitrificans* and *Ralstonia eutropha* are also capable of producing it).
- Thermal degradation: PHBV has a low thermal stability and the cleavage occurs at the ester bond by β elimination reaction
- Aging: evolution of properties with time