



<i>Title:</i>	<i>Bioactive food packaging from Tomato pomace</i>
<i>Description of best practice:</i>	<i>A plan to research and develop the creation of papery, functional food “bio”-active packaging (a packaging in which the subsidiary constitutive elements in the package material have been deliberately included for its performance strengthening) obtained entirely from fibres coming from the food processing waste.</i>
<i>Promoting actor:</i>	<i>Start-up</i>
<i>Nature of promoting actor:</i>	<i>Public</i>
<i>Country:</i>	<i>Italy</i>
<i>Productive sector:</i>	<i>Agriculture</i>
<i>Food chain:</i>	<i>Packaging</i>
<i>Problem to respond:</i>	<i>Traditional products</i>
<i>Innovation Level 1:</i>	<i>Product innovation</i>
<i>Innovation Level 2:</i>	<i>New Product</i>
<i>Realized innovation:</i>	<i>Functional food “bio”-active packaging.</i>
<i>Patent:</i>	<i>no</i>
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