

## Cornell receives \$1.8M for food science research

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### The developed processes will be transferred to industry stakeholders



The U.S. Department of Agriculture's National Institute of Food and Agriculture has awarded \$1.8 million to two Cornell food science research projects.

One project improves the commercial viability of a new food packaging material that actively reduces the need for preservatives, while decreasing food waste; the other project improves juice and beverage production to keep the fresh taste in concentrates.

Project 1- Removing the preservatives in food products – such as sauces, mayonnaise or salad dressing – would severely diminish shelf life, even with refrigeration. But by adding chelating agents – compounds that can sequester metal ions – to the jar or bottle itself, the food can last much longer without the additives seeping into the food.

Project 2- During the research phase, the researchers will work directly with consumers and producers to ensure that the packaging material meets food-production, supply chain needs and that consumers are more likely to accept this new technology.

These new projects add to the department's growing research output in improving environmental sustainability in the U.S. and global food production by reducing food waste while improving energy efficiency.