

How is application of antibacterial materials in Packaging widely ?

As we know , application of antibacterial materials in packaging, packaging materials are often used to directly contact the packaging, when packaging cooked food, candy and other nutritious items, it is easy to cause the growth and reproduction of microorganisms on the packaging materials.so how to solve this kind of problem .

1. Packaging Film :

In our country, antibacterial film packaging bags, antibacterial food fresh-keeping film, especially antibacterial fresh-keeping film materials used for packaging fresh vegetables, have been common in the market. Antibacterial packaging film for meat products is to coat natural or synthetic antibacterial ingredients on the surface of packaging film or inject into packaging film. These ingredients include enzymes, organic acids, EDTA and other metal chelating agents, lauric acid and other short chain fatty acids, silver ethanol and zinc with zeolite. The chemical composition of chain fatty acids, silver ethanol and zinc with zeolite. Different types of meat products should be packaged with materials containing different inhibitors. Because the concentration of antibacterial ingredients added is very low, it will not affect human health. Hollow containers are also an important part of plastic packaging materials. Currently, hollow containers are mainly used for packaging food, cosmetics and medicines. The surface of the container is rich in nutrients and is suitable for the growth and reproduction of microorganisms. The antibacterial container prepared after adding antibacterial agent or antibacterial masterbatch can effectively inhibit the reproduction of microorganisms and promote the further development of the hollow packaging container towards health and hygiene.

2. Antibacterial paper or cardboard in packaging.

Paper with antibacterial and mildew-proof functions is called antibacterial paper. This is a comprehensive concept and refers to various functional papers that have the ability to inhibit bacteria, molds, and silverfish that harm paper products. Butter, cheese, meat, smoked fish, grilled food and other food packages that require long-term storage use antibacterial wrappers. Wrapping paper or carton board used for packaging and long-term storage of fruits, vegetables, poultry eggs and other foods is also in great need of antibacterial and antifungal functions. Paper packaging containers for milk also have clear requirements for antibacterial and mildew resistance. The manufacture of packaging paper bags with anti-bacterial and anti-mildew properties is also of great significance. Antibacterial and mildew-resistant paper bags can be used to store flour, rice, sugar and other items. Paper bags with wet strength and antibacterial and mildew-resistant functions are ideal packaging materials for packaging wet items and moldy substances. They can be used for packaging soap, washing powder and Store other items that are easy to absorb moisture and mold in a humid place.