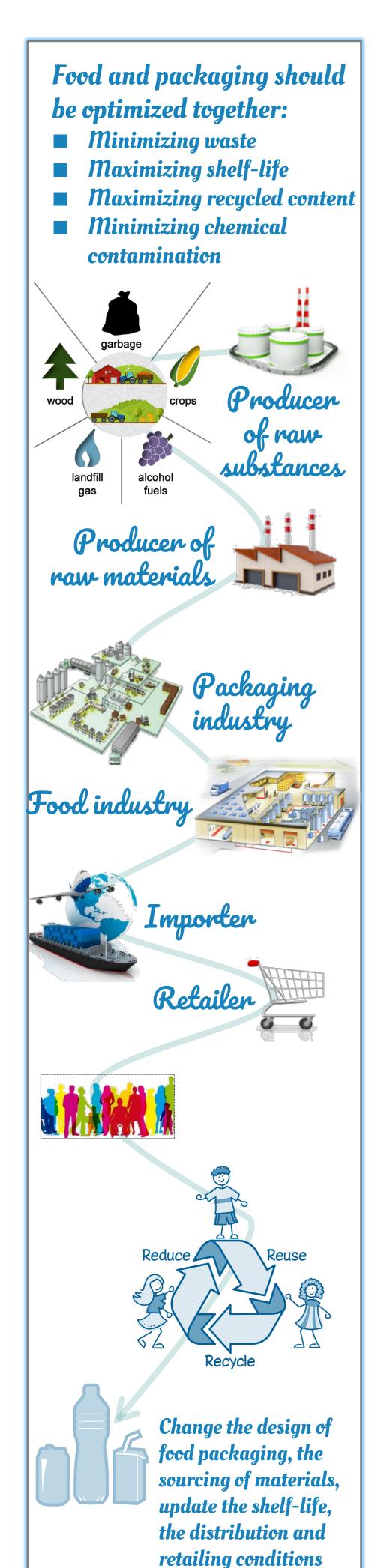
COMPUTER-AIDED DESIGN OF RESPONSIBLE PACKAGING





Tailored [E]valuation, [D]ecision

can be applied to parts or the

entire food packaging up to the

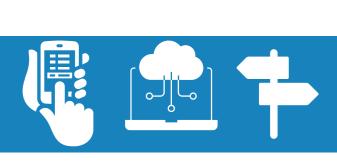
entire supply chain.

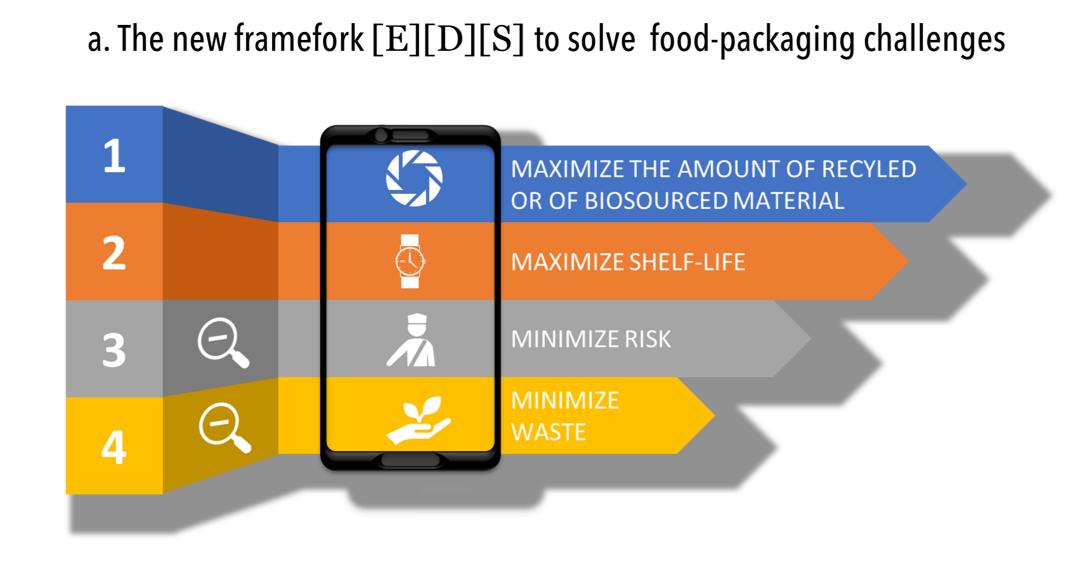
Summary

Plastic packaging is accused of all the evils: it has no final value, is a source of endocrine disruptors, microplastics and marine litter. On the other hand, packaging is essential for the preservation and distribution of food. Inspired by risk-benefit methodologies, a 3D rapid prototyping methodology was developed to design packaging that would verify complex and contradictory constraints: maximized food shelf life, minimization of packaging mass, maximization of recycled content, minimal chemical risk, minimal mechanical resistance. The whole methodology has been successfully tested for the redesign of polyethylene terephthalate (PET) bottles used for alcoholic beverage packaging. The gain in mass reduction can reach up to 50%, but above all it opens the exploration of new strategies: new geometries, new formats, adaptation of capacity and lifetimes to the consumption profile. In the same day, the acceptance of new packaging can be tested after integration in augmented reality or after 3D printing. The software is being integrated into an open-source project (https://github.com/ovitrac/FMECAengine).



Tailored [E]valuation and [D]ecision





New substance New material New recycling process New food packaging Experimental **[E]**EVALUATION [D] DECISION testing Compliant food contact material (FDA, EU, Chinese rules)

Market demand, new food products Life cycle analysis considerations Diagnostic from root cause analysis, seek of preventive actions Computer-aided drafting [S] SOLVING [D] DECISION Rapid prototyping and compliance Good manufacturing and design practices Safer food products

> Improved shelf-life **Eco-designed packaging**

b. Principle of the evaluation of severity along the supply chain (ready-to-eat Chinese soup contaminated by printingink constituents)

Setoff (max. 100 days@25°C) HotFilling (max. 10 mi@80°C) Long-term storage (max. days@25°C) Microwave oven heating (max. 5

min@100°C)

(max. 10 mi@80°C) Long-term storage (max. days@25°C) Microwave oven heating (max. 5 min@100°C)

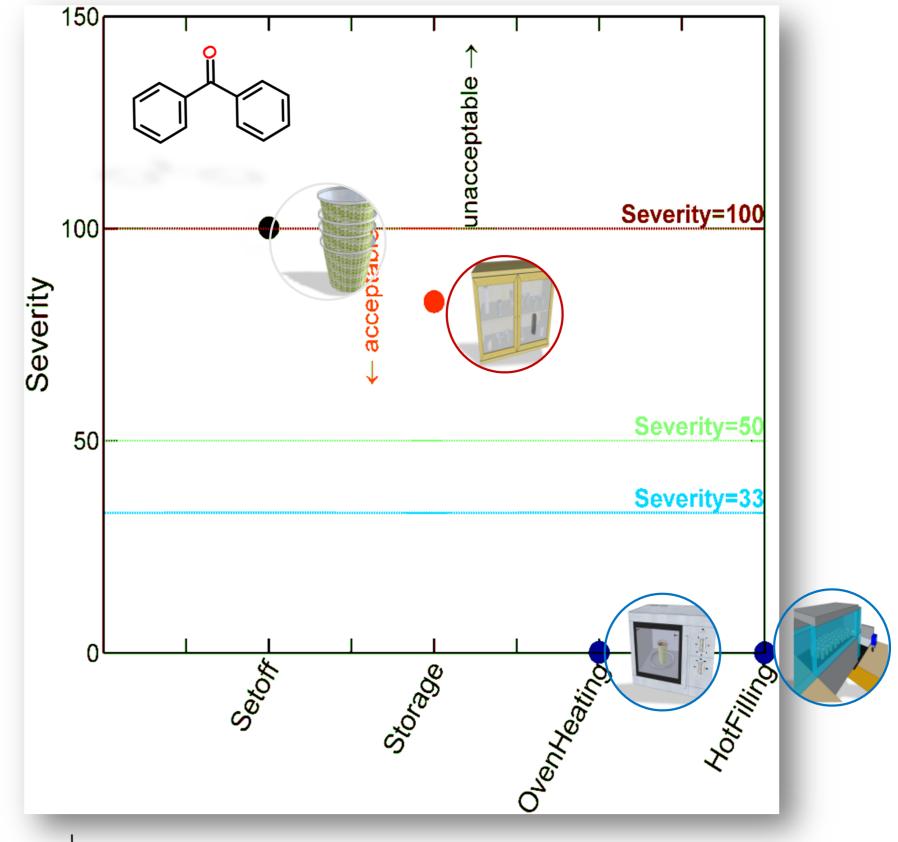
STORAGE "BEFORE USE"

contamination by

from UV-curing

Severity $(\hat{C}_F(stepi)) = f(\max(C_{F_M}|_{1 \to 2 \to \cdots \to M} - C_{F_M}|_{1 \to 2 \to \cdots \to M/i}, C_{F_i}|_i)$

c. Pareto chart of step severities (ready-to-eat Chinese soup)



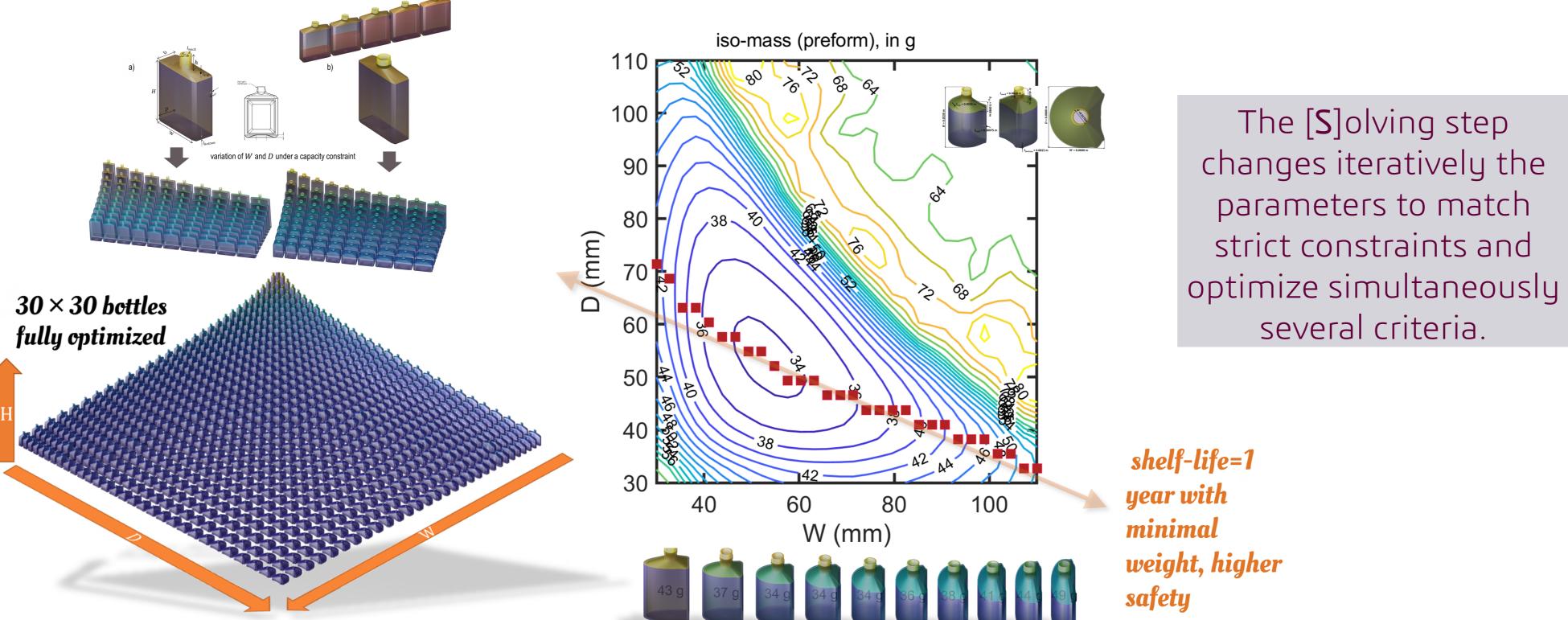
The new framework [E][D] [S]olving





comparison with step *i* alone





PHENOMENA-ORIENTED PACKAGING-ORIENTED FOOD-ORIENTED Multiscale modeling MEDIUM IN CONTACT **APPLICATION-ORIENTEI** [D]ECISION [S]OLVING [E]VALUTION FH2 FH3 Coupling: temperature, flow updated polymer, material, composition, geometry, conditions of use

Contacts

Computer-aided drafting



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References

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Zhu Y, Nguyen P-M, Vitrac O. Risk assessment of migration from packaging materials into food. Elsevier Food Science Reference Module. Amsterdam, NL: Elsevier; 2019.



SAFEMAT

OF PACKAGING

SAFETY











