



المدرسة العليا في علوم التغذية
والمعالجة الغذائية
Ecole Supérieure des Sciences
de l'Aliment & des Industries
Agroalimentaires



Title: NOVISHPACK – Novel Biodegradable, Antimicrobial, and Smart Packaging and Coatings for Increased Shelf-Life of Mediterranean Fish Fillets

Project Coordinator:

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Project Partners:

Greece, Malta, France, Tunisia, Morocco

Project Overview

NOVISHPACK is an international research initiative focused on transforming food packaging practices by developing innovative, biodegradable, and intelligent packaging solutions tailored for the Mediterranean seafood sector. Conventional packaging materials, often plastic-based, pose environmental challenges and offer limited functionalities when it comes to food preservation.

This project introduces a new generation of eco-friendly films and edible coatings that not only protect perishable products like fish fillets but also provide antimicrobial activity and smart indicators to monitor freshness in real-time. These advanced materials aim to extend shelf life, reduce food waste, and ensure safer and more sustainable food systems. Beyond fish products, the solutions developed in NOVISHPACK have the potential to be applied across various agro-industrial products.

Project Objectives

- Develop biodegradable and cost-effective packaging materials to reduce reliance on conventional plastics.
- Incorporate antimicrobial properties into films and coatings to inhibit spoilage and microbial growth.
- Extend the shelf life of Mediterranean food while maintaining quality and safety.

Keywords: Biodegradable packaging, edible films, food preservation, sustainable food systems, food waste reduction.

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