



Achieving the Courtauld Commitments –

Reducing plastics and including recycled content whilst limiting food waste.



The PQC

The Produce Quality Centre (PQC) is part of the Natural Resources Institute (University of Greenwich), and operates in collaboration with NIAB EMR, bringing together over 125 years of experience of global supply chains and state of the art crop science. The PQC provides the fresh produce sector with storage and packaging solutions to extend quality and shelf life, and to reduce food waste.

The Challenge

As producers, packagers and retailers look to meet Courtauld commitments by 2025, many existing packaging solutions will no longer be acceptable. This will be particularly challenging for handling of perishable food products for which the response to the packaging environment is critical. There is a need to understand the response of produce to alternative packaging solutions, both those using recycled or compostable plastics or using alternative materials.

The Proposal

The PQC are coordinating a network of academic and commercial experts in materials science (recyclable and compostable plastics, biocomposites, edible coatings) supply chains and postharvest plant physiology. We are interested to hear from industry stakeholders, with an interest in the efficacy of films with varied recycled content and biodegradable films for fresh produce. If you would like more information, please contact Dr Lori Fisher at L.Fisher@gre.ac.uk.

