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Physicochemical and antimicrobial properties of biodegradable starch-protein film with cinnamon extract

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A biodegradable starch-protein film with antimicrobial compound is developed with a possibility to enhance the shelf-life of food products. Corn starch and protein (casein fat free) film by adding D-sorbitol as plasticizer and cinnamon extract as antimicrobial was prepared. Physicochemical and mechanical properties of films like film thickness, film color, film solubility, tensile strength (TS) and percentage elongation at break (%E) were determined and found comparable with the commercially available packaging films. Mass degradation characteristics of the film exhibits that the films are thermally stable due to the incorporation of protein molecules into the starch film and has not changed with incorporation of antimicrobial extract into the film. Cinnamon increased the water vapor transmission rate compared to pure starch-protein film. Antibacterial properties of films with cinnamon extract were determined using disc diffusion assay.

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HACCP in hotels: A safe way to guarantee the health & safety for the guests

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It is well known that tourism and the hotel business can bring millions and millions of dollars to a country and more so, to a company. But, these millions can definitely turn into a millionaire loss in law suits or claims when guests are not protected. Food safety is a major key for all-inclusive hotels as it takes only one massive food poisoning situation to be out of business, to gain a bad reputation that cannot easily be recovered. They hardly ever do. A hazard analysis and critical control point (HACCP) program does not guarantee that you won't have an episode, as the number one risk factor are human beings (the food handlers) but if you do, it would be a minor contamination, you can stop it and you can get the best defense following and implementing one of the seven principles: the documentation. At our all-inclusive hotels, we have suffered some guests claims and allegations of getting sick with our food or water, but have proven them wrong and not one single penny has been reimbursed since the program was implemented in 2003. The idea of this presentation is that we can understand the importance of a HACCP program in the hotel business and to immerse into the real world of the hotels and its difficulties when referring to food and water safety.

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