

Rheology of meat exudate for future meat packaging applications

Alaa Alaizoki, Christopher Phillips and Davide Deganello

Swansea University, UK

Abstract

The poster will address the challenges facing fresh meat packaging including meat drip and confinement odour. It will also review the current solutions developed for scavenging exuded drip in meat packaging and their impact on packaging recyclability. Early findings of rheology study of meat drip will be included for better understanding of flow properties of meat drip, and hence, developing future solutions for scavenging the meat drip and extending shelf life of the packaged meat. This research aims to promote the development of a future meat packaging as more environmentally friendly and sustainable.



Biography:

Alaa Alaizoki has been doing his Eng.D at Swansea University in collaboration with Klöckner Pentaplast (kp) as part of the Materials and Manufacturing Academy (M2A) initiative (funded by WEFO, EPSRC and industry). He completed his MSc in Food Safety, Hygiene and Management from University of Birmingham in 2015. He has published a paper in International Journal of Food Microbiology.

Speaker Publications:

1. The effect of low-temperature long-time (LTLT) cooking on survival of potentially pathogenic *Clostridium perfringens* in beef'; International Journal of Food Microbiology/ 320 (2020) 108540

[29th World Conference on Food and Beverages; London, UK - August 24-25, 2020](#)

Abstract Citation:

Alaa Alaizoki, [Rheology of meat exudate for future meat packaging applications, Food and Beverages 2020, 29th World Conference on Food and Beverages; London, UK - August 24-25, 2020.](#)