

# Valorization of natural polymers from waste into biocomposites

Giovanni Perotto

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[giovanni.perotto@iit.it](mailto:giovanni.perotto@iit.it)



ISTITUTO ITALIANO DI TECNOLOGIA  
SMART MATERIALS

A close-up photograph of a woven basket overflowing with various types of vegetable and food waste. The waste includes banana peels, orange peels, white flowers, green leaves, and other organic matter. The basket is set against a dark background, and the lighting highlights the textures and colors of the waste.

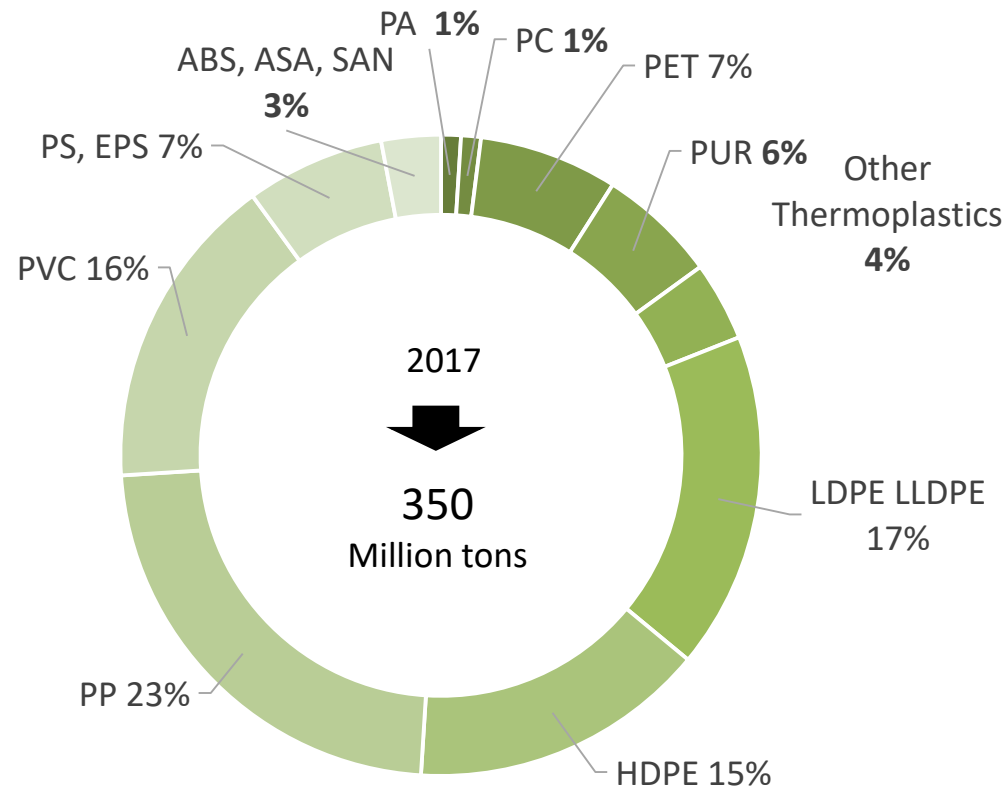
**In 2016 in Europe  
55 Millions tons of vegetable waste**

# Food biomass valorization

- **Composting**
  - cheap processing
  - low added value
- **Animal feed**
  - low income
- **Biorefinery**
  - biogas
  - chemicals
  - biopolymers (PHAs, PLA)

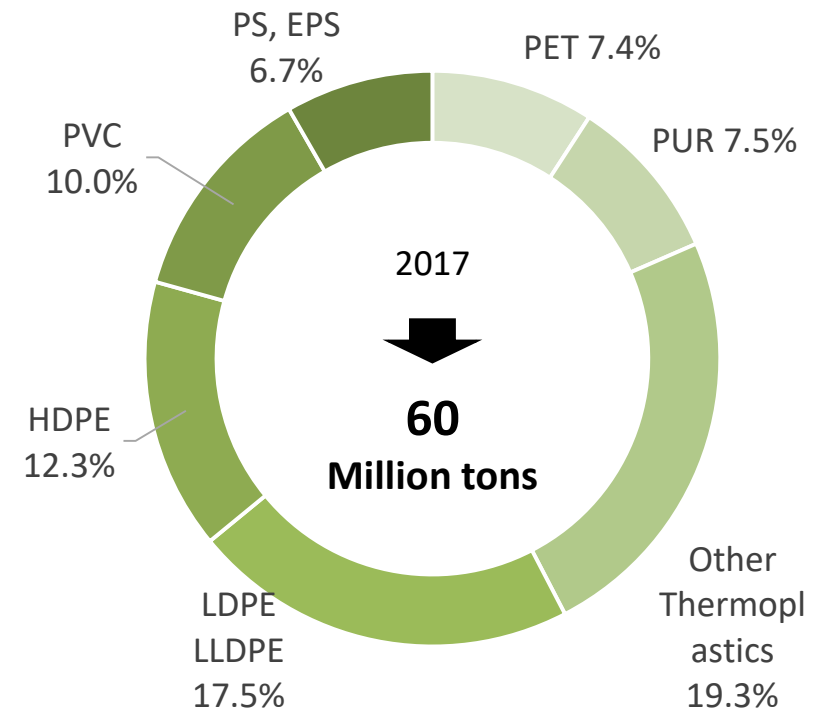
# Global Plastics Market

GLOBAL PLASTICS DEMAND 2015 by type



Source: Nòva-Sole24Ore

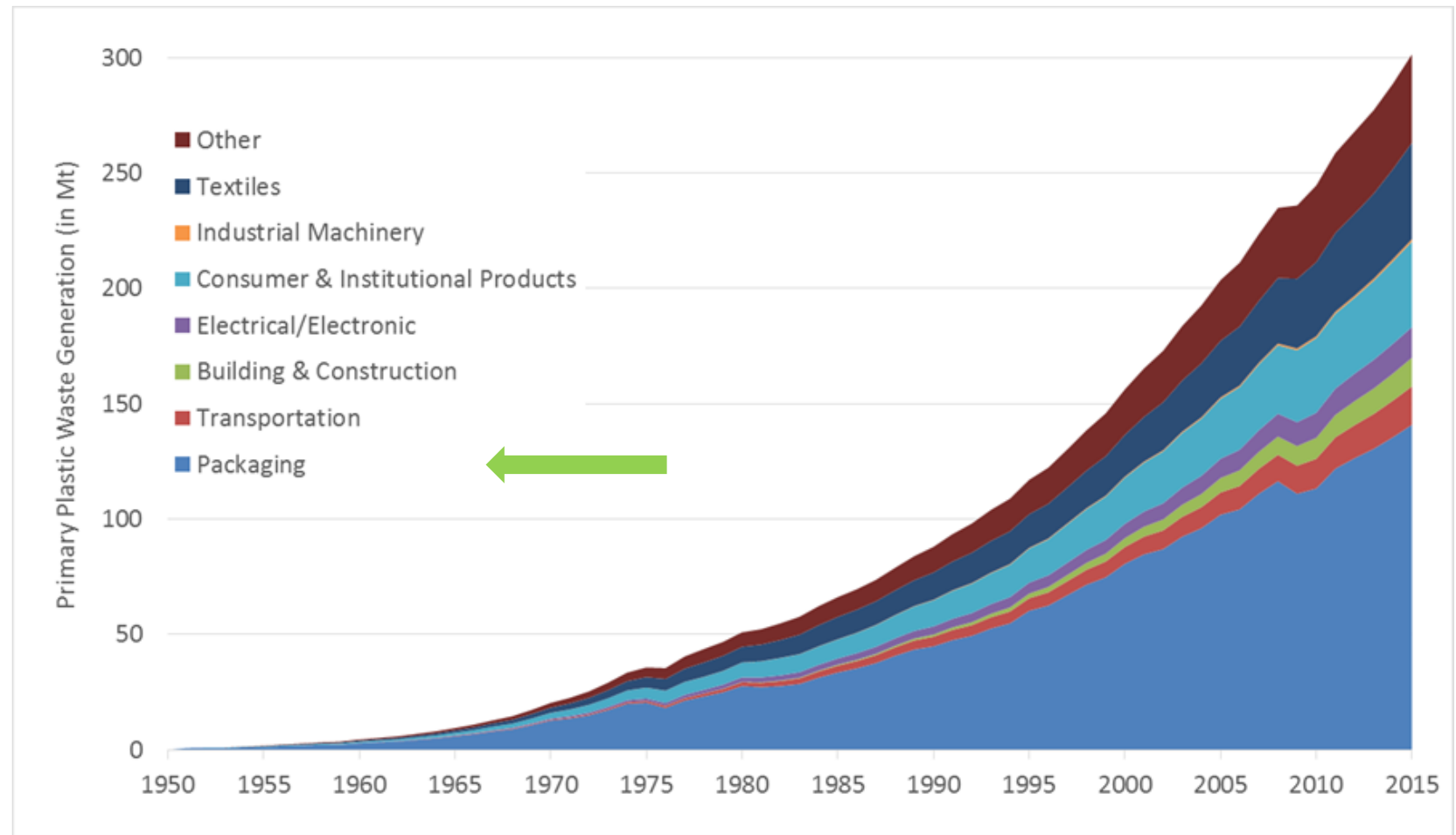
EUROPE PLASTICS DEMAND 2017 by type



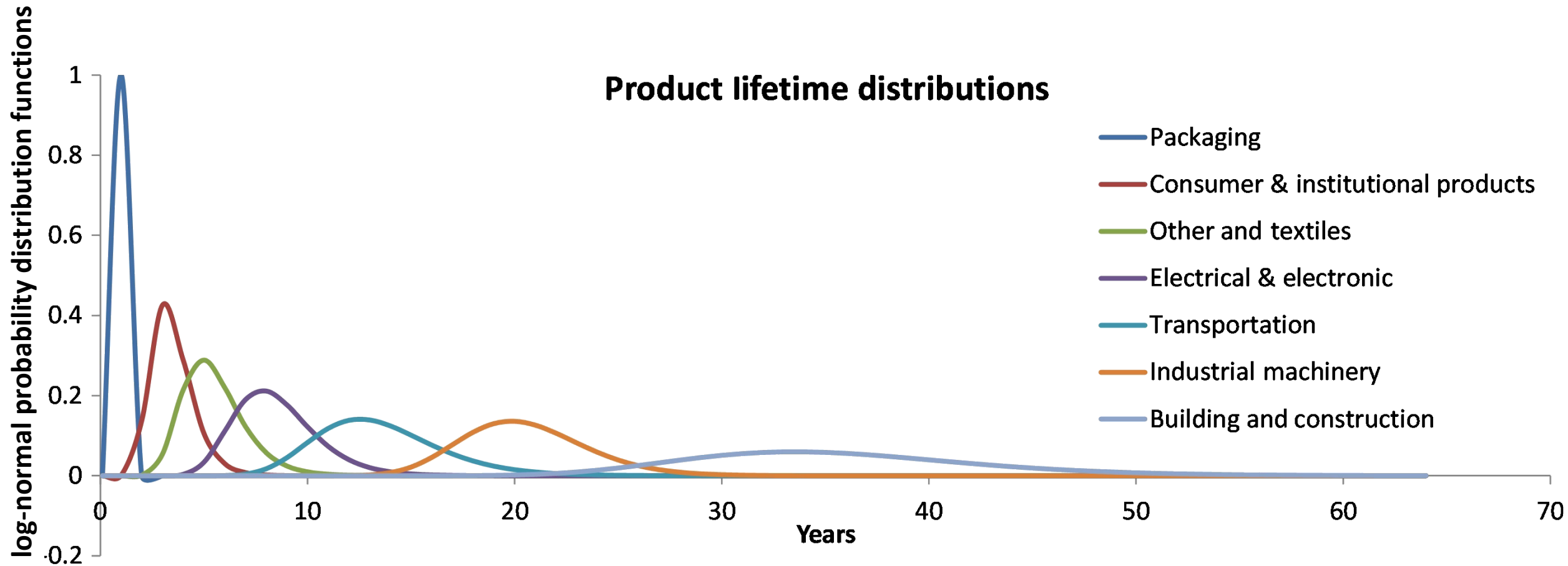
Source: PlasticsEurope Market Research Group (PEMRG) and Conversio Market & Strategy GmbH

# Global Plastic Waste production

Packaging represents 40% of the plastic consumption



# Lifetime of plastic products



# Bioplastics

- Natural polymers

- Thermoplastic starch
- Cellulose (acetate, nitrocellulose)

*Use of “noble” resources  
Reduced biodegradability*

- Polymers from renewable resources

- PolyLacticAcid
- PHAs

*Require complicated processing  
Expensive*

- Synthetic biodegradable

- Polyadipate
- PCL

*Fossil fuel raw materials*

# Desiderata

- Use of waste instead of the edible portion
- Minimal processing
- No harsh chemicals
- High waste to bioplastic conversion efficiency
- Useful final properties

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# **100 % VEGETABLE-BIOCOMPOSITE FILMS**

# Trust The Process



Acidic pH  
40 °C, 12 hours



Neutralization  
- dialysis  
- NaOH  
-  $\text{CO}_3^{2-}$   
- evaporation



Casting  
& overnight drying

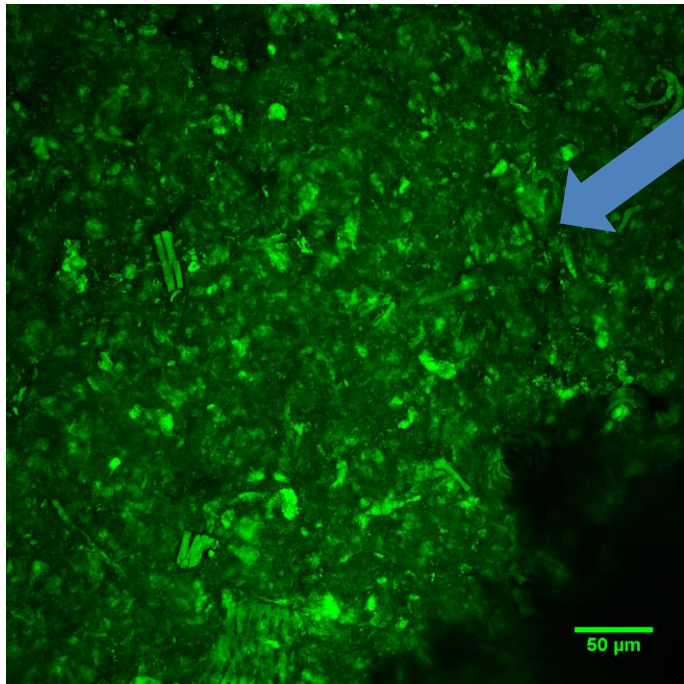
# We made it!



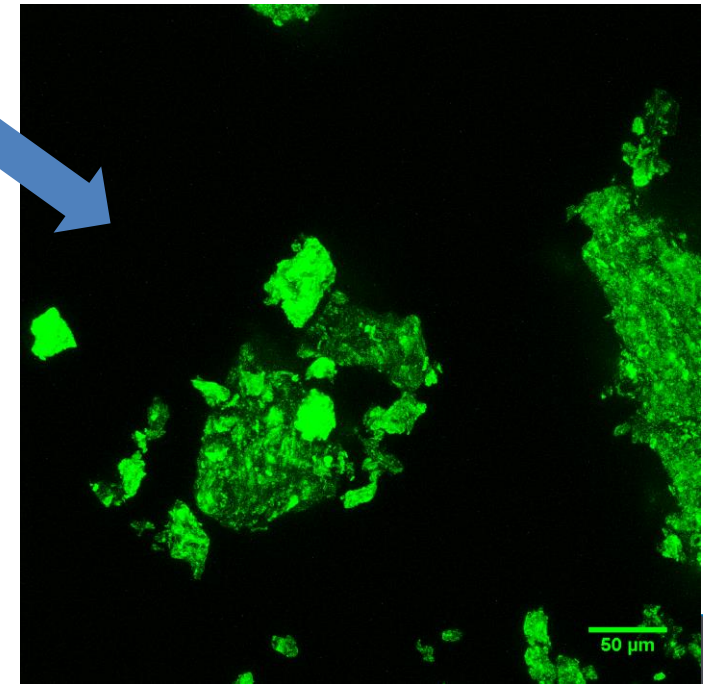
Perotto et al, *Green Chemistry*, 2018

# Bioplastic film structure

Carrot bioplastic



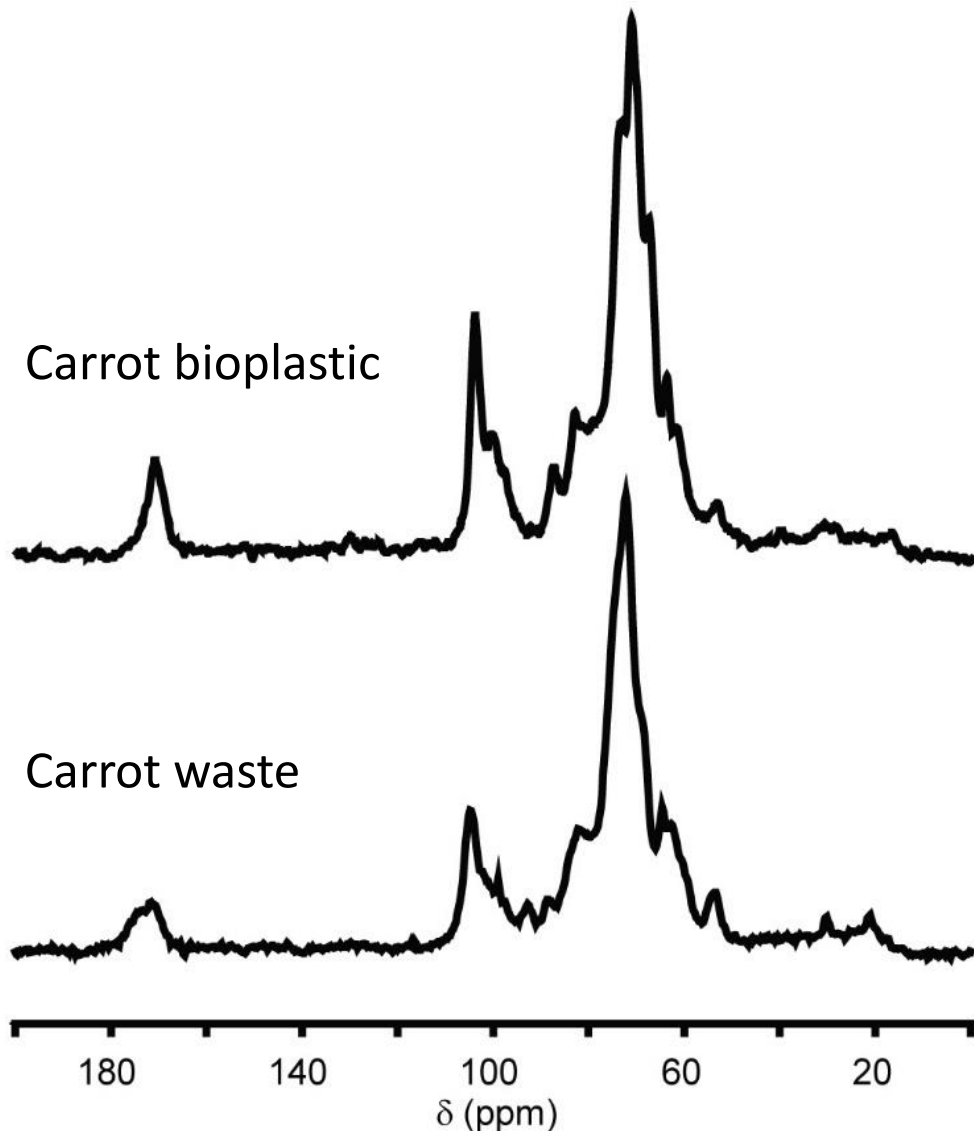
Carrot waste powder



# $^{13}\text{C}$ CP-MAS NMR

Comparing carrot powder and carrot bioplastic

- Bioplastic film has the C-peaks related to cellulose more pronounced and sharp
  - *Cellulose is “more crystalline”*
- The C-peaks related to pectin are in their de-esterified form
  - *Production of low methoxyl pectin*
- Partial hydrolysis of the non-crystalline part of cellulose and de-methoxylation of pectin
- **Amorphous polysaccharides will become the soft matrix, isolated crystalline cellulose will be the hard filler**

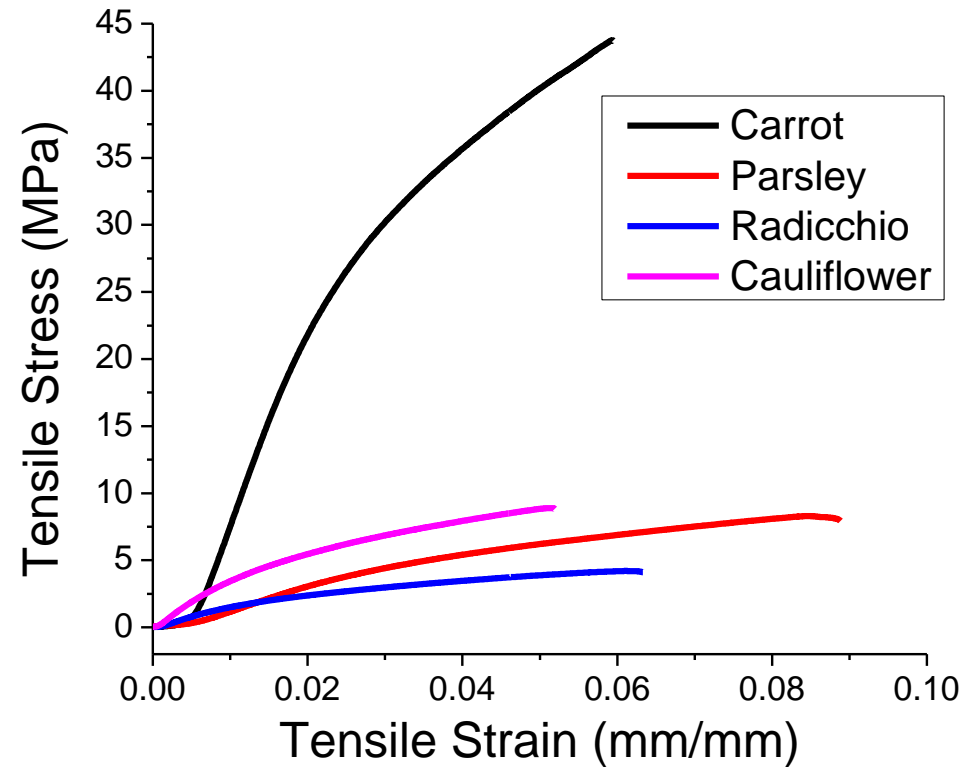


Is it good for something?

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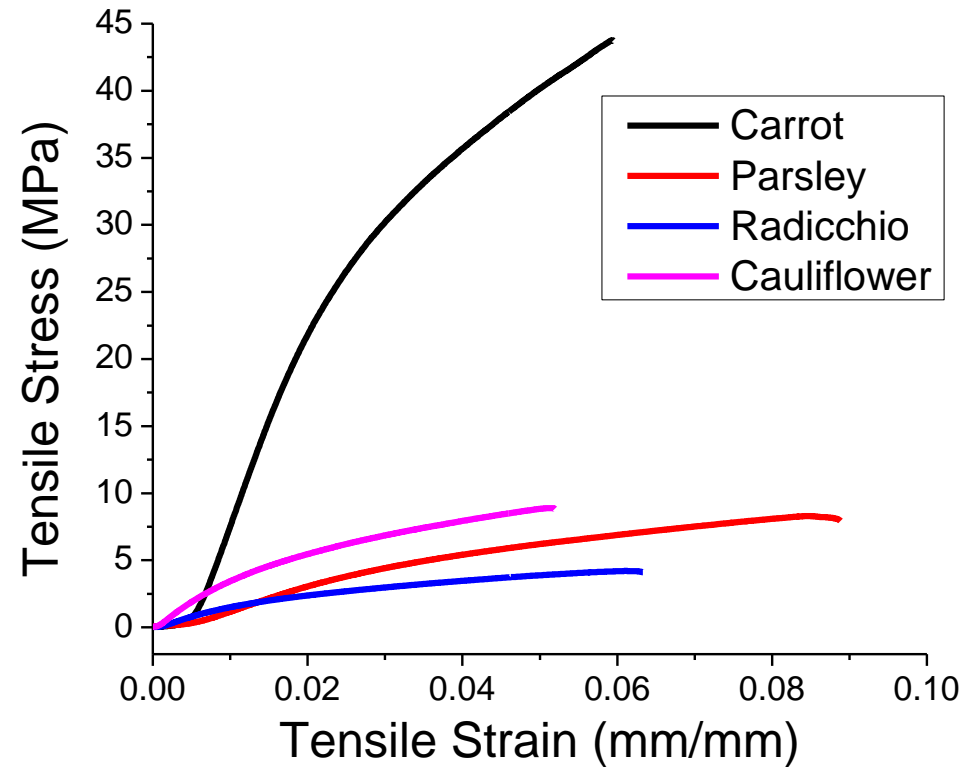
## RESULTS

# Mechanical properties of bioplastics



Sample	Young Modulus (MPa)	Elongation at break (mm/mm)	UTS (MPa)
Carrot	1300 ± 200	0.058 ± 0.008	38 ± 5
Parsley	180 ± 50	0.10 ± 0.02	8.0 ± 0.4
Radicchio	230 ± 40	0.05 ± 0.01	4.4 ± 0.4
Cauliflower	470 ± 80	0.04 ± 0.01	10.0 ± 0.9

# Mechanical properties of bioplastics

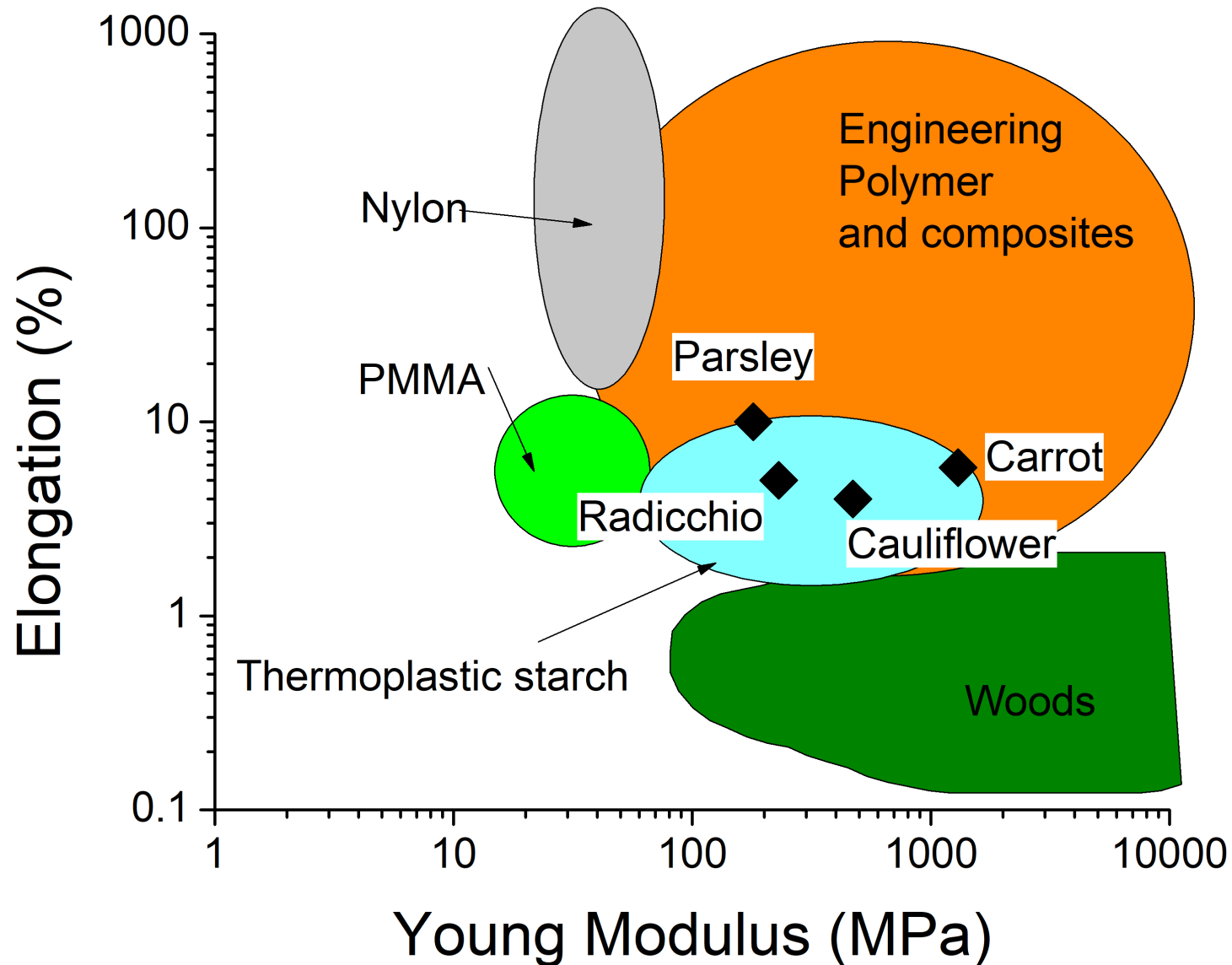


Sample	Young Modulus (MPa)	Elongation at break (mm/mm)	UTS (MPa)
Carrot	1300 ± 200	0.058 ± 0.008	38 ± 5
Parsley	180 ± 50	0.10 ± 0.02	8.0 ± 0.4
Radicchio	230 ± 40	0.05 ± 0.01	4.4 ± 0.4
Cauliflower	470 ± 80	0.04 ± 0.01	10.0 ± 0.9

## Bioplastic composition

	Cellulose % (mol)	Pectin % (mol)	Hemicellulose % (mol)	Aliphatic polyesters % (mol)
Carrot	61	28	8	3
Parsley	48	31	15	6
Radicchio	44	34	4	18
Cauliflower	46	24	9	21

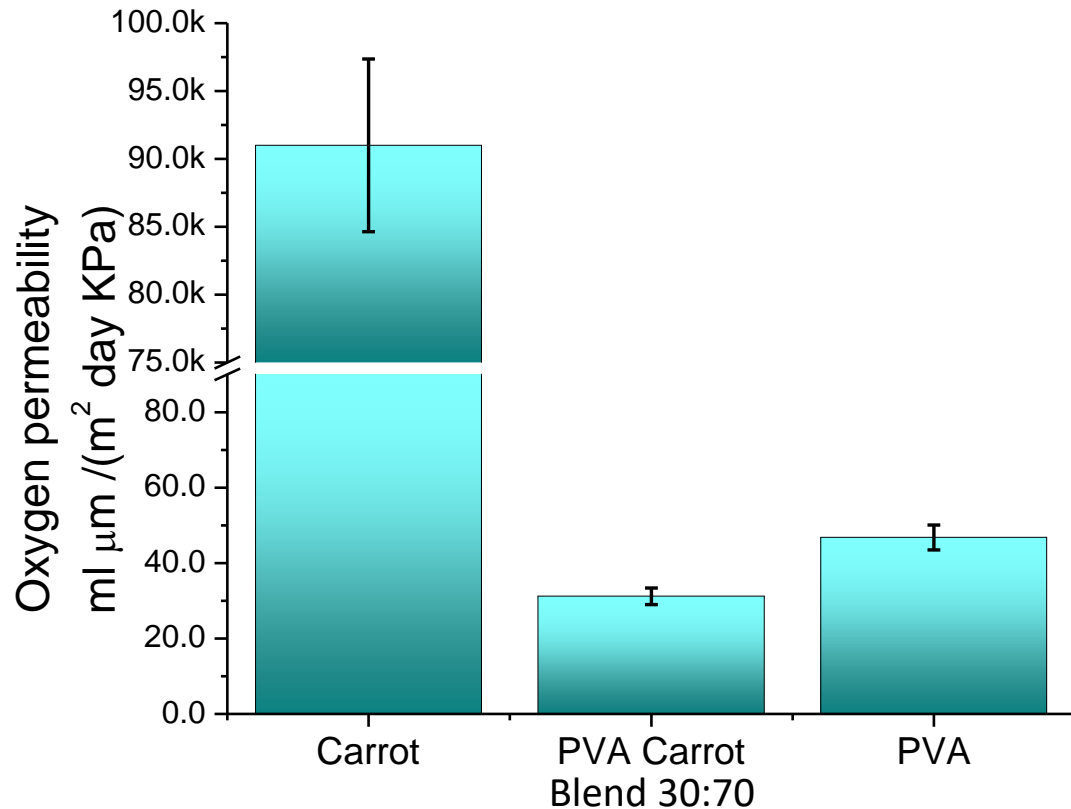
# Mechanical properties



# Packaging

## Oxygen Permeability

*Blending with PVA greatly helps!*



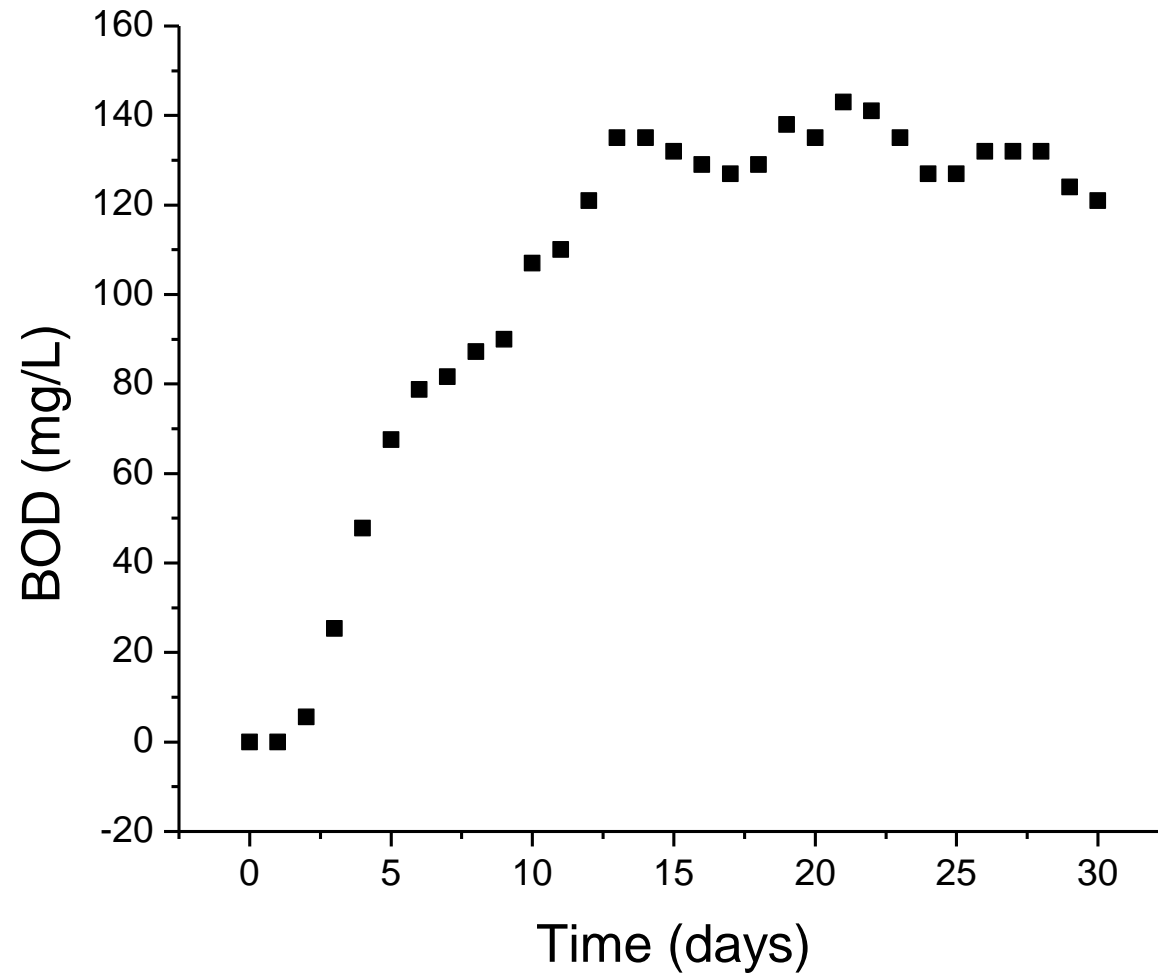
## Migration in food

Tenax<sup>®</sup> used as dry food simulant  
2 hours @ 70 °C

Overall Migration (mg/dm <sup>2</sup> )	
Carrot	3.5 ± 0.7
Parsley	2.8 ± 0.7
Radicchio	1.7 ± 0.5
Cauliflower	1.8 ± 0.4

*EU limit: 10 mg/dm<sup>2</sup>*

# Biodegradability



# Conclusion

- Simple processing
- Non vegetable-specific
- Mechanical properties similar to other biosource-derived plastics
- Structure is homocomposite of pectin-hemicellulose-cellulose
- Can be easily combined with other polymers to produce blends
- Safe for dry food contact
- Interesting for packaging applications
- Biodegradability is preserved

# Aknowledgements



Giovanni Perotto  
[giovanni.perotto@iit.it](mailto:giovanni.perotto@iit.it)

**MARS**  
deutschland

**SGM**  
società gestione mercato



[giovanni.perotto@iit.it](mailto:giovanni.perotto@iit.it)

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**THANK YOU!**