

Workshop Details

- Date: 14th January 2026
4:00 pm – 6:00 pm (UTC +1) hybrid workshop
- Venue: online via Zoom (Zoom link will be provided after registration) or onsite at the University of Hohenheim (room will be announced after registration)
- Registration: M.Sc. Julia Senge
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University of Hohenheim

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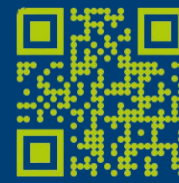


Hybrid workshop for the industry
**PLAMINPACK: Plant-based
antimicrobial and circular
packaging for plant products**





About PLAMINPACK



PLAMINPACK is a European consortium of nine industry and academic partners working to transform plant waste into innovative, antimicrobial packaging. We develop bio-based nets, films, and trays enriched with natural extracts and chitosan to extend the freshness of fruits such as tangerines, strawberries, and dates while advancing sustainable, circular packaging solutions.

Alongside the materials, we are creating a digital twin that models fruit ripening and packaging performance to enable predictive decision-making. A full Life Cycle Assessment evaluates environmental, ecological and social impact, considering different end-of-life scenarios like recyclability and compostability to ensure the robustness and real-world sustainability of the new packaging.



Agenda

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Welcome and Introduction

A brief start to set the stage and outline the objectives

Industry Round Table

Companies can share perspectives, challenges and expectations for sustainable packaging innovations

Overview of PLAMINPACK and New Materials coming from the Project

Introduction to the projects vision, approach and relevance for the sector: University of Pisa

Active Compounds and Extraction Methodologies

Partner Presentation: AgroParis Tech

Circular Economy and Active Packaging: Sustainable Solutions for Agrifood Industry Byproducts in the Bioeconomy

Partner Presentation: Albstadt-Sigmaringen University

Towards Digital Food Twins: Modeling and Predicting Shelf Life for Foods

Partner Presentation: University of Hohenheim

Open Discussion

Interactive exchange on insights, collaboration opportunities, and practical implications for industry

Future Activities

Next steps, upcoming milestones, and opportunities to engage with PLAMINPACK



Be part of the PLAMINPACK Innovation Community

This workshop offers companies in the packaging and food sectors a unique opportunity to gain first-hand insight into the innovative developments of the PLAMINPACK project. Participants will learn how bio-based, antimicrobial packaging solutions are being designed, tested, and evaluated—and how these emerging technologies may shape future market expectations.

By joining, companies can actively contribute their practical needs, challenges, and perspectives, ensuring that the solutions developed within PLAMINPACK align with real industry requirements. At the same time, attendees will be among the first to see early results, prototypes, and digital tools such as the project's fruit-packaging digital twin.

