


<b>Name:</b>	<b>Professor Thomas Karbowskiak</b>
<b>Affiliation:</b>	Institut Agro Dijon, France
	<p>Prof. Karbowskiak specializes in food and wine science and technology, with a focus on product preservation. His work is directly relevant to packaging materials in relation to the shelf life of food, wine, pharmaceutical and cosmetic products. The aim is to find sustainable solutions by trying to make the best use of agro-waste and to fight against food waste. Natural materials, such as cork (for wine stoppers), wood, or polymers extracted from biomass, are used to develop bio-based and biodegradable packaging, edible coatings (encapsulation) as well as active or intelligent systems. He is the director of the research unit “Physical Chemistry of Food and Wine” (40 persons).</p>
<b>Main research interests:</b>	<ul style="list-style-type: none"> <li>- Bio-based and biodegradable food packaging</li> <li>- Valorization of natural polymers and by-products as food packaging materials</li> <li>- Development of active and smart food packaging</li> <li>- Oxidation of wine and the barrier properties of cork</li> </ul>
<b>Links:</b>	<p><a href="https://www.researchgate.net/profile/Thomas-Karbowskiak">https://www.researchgate.net/profile/Thomas-Karbowskiak</a>  <a href="https://www.umr-pam.fr/en/">https://www.umr-pam.fr/en/</a></p>