NFFOODS Spectrum
perspectives on food technologies & business
ASIA

Next New World announces shelf-life extension validation for delicate fruits and vegetables

09 November 2023 | News

This feat has been made possible through our patented method of producing porous protein silk solution



This feat has been made possible through our patented method of producing porous protein silk solution

Next New World Pte. Ltd., in collaboration with The Food Innovation and Resource Centre (FIRC), has validated the shelf-life extension of delicate fruits and vegetables (Bananas and Avocados) by an average of 1.5 times. This feat has been made possible through our patented method of producing porous protein silk solution.

Our technology addresses a critical challenge in the food industry â?? the need to prolong the freshness of perishable produce. This allows for longer preservation of fruits and vegetables on the shelves of supermarkets and other retail stores.

We are excited to commercialise our solution- a natural preservative and make it available to a wider market. By extending its application to a variety of fruits and vegetables, we aim to revolutionise the preservation of a broad range of food products.

Next New World plans to collaborate closely with retailers, distributors, collection centres, and producers to further refine and expand the use of organic silk material (certified by the global organic certification authority GOTS) to develop Japan's first (Made in Japan) coating preservative. Together, we will work towards reducing food loss and minimising plastic waste in the food industry.

Our solution is a unique natural raw material, the first of its kind in Japan, that has been liquefied using our proprietary patented technology while achieving sustainability.