

#### 8. Corn starch and sorghum loose fill

EcoFlo loose fill is made \_\_\_\_\_ corn starch and can be used the same way as regular polystyrene loose fill. This eco version – which can also be made from sorghum (a crop similar \_\_\_\_\_ popcorn) – is biodegradable, odour free, and maybe \_\_\_\_\_ of all; static-free!

#### 9. Edible six-pack ring

Saltwater Brewery in America have developed a material \_\_\_\_\_ their six-pack rings which is not only biodegradable and compostable, but also edible. Made of barley and wheat remnants which are a by-product of the brewing process, if it's dropped in the ocean now, this packaging \_\_\_\_\_ actually benefit the sea life!

#### 10. Silberboard – metallised paper

Developed as a sustainable alternative \_\_\_\_\_ traditional composite metallised papers and boards, Silberboard is \_\_\_\_\_ recyclable and compostable. The paper weight can be used for food on-the-go and labelling, the card weight can be used for all kinds of boxes – for food, household goods, pharmaceuticals... etc. etc.

#### 11. Wood pulp cellophane

NatureFlex is the sustainable younger brother of cellophane, which is made from FSC certified wood pulp, and certified biodegradable. It comes as Uncoated, which is perfect for chocolate and confectionery as well as household items; Semi-Permeable, which can be used for fresh produce and dairy; and Barrier for bakery, snacks, coffee, tea, chocolate, confectionery as well as home and personal care items.

#### 12. Prawn shell plastic bags

Scientists \_\_\_\_\_ the world are developing plastic alternatives out of the most unlikely things. One of these is chitosan, which is made from prawn and crab shells, which are usually a waste product. No-one \_\_\_\_\_ commercialised this technology yet – but the material has the potential to replace plastic in packaging for food and drinks.

#### 13. Milk plastic

Casein – the protein \_\_\_\_\_ in milk – has been used to make plastic for over a century, but it \_\_\_\_\_ out of fashion in favour of the more hardwearing, long-lasting petrochemical variety. Lactips have developed tech that combines the protein with clay and a reactive molecule (glyceraldehyde) which make the plastic much stronger, but still biodegradable. Lactips already produce milk plastic for the detergent industry (you know those little bubbles you pop in the dishwasher?) and now are looking to move into the food and beverage industry, as well as pharmaceuticals and agrochemicals.

It's only \_\_\_\_\_ matter of time before your competitors start using one of these great developments and gain differentiation in the market. (We recently wrote about Veuve Clicquot's eco-packaging initiatives.) How \_\_\_\_\_ your brand lead the way?

Want to explore packaging innovation? Talk \_\_\_\_\_ us.