



# BOLSOLUTION

Compostable and biodegradable packaging for fresh meat



DEPARTAMENT OF CHEMI-  
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ENGINEERING



INDUSTRIAL SECTOR  
FOOD INDUSTRY

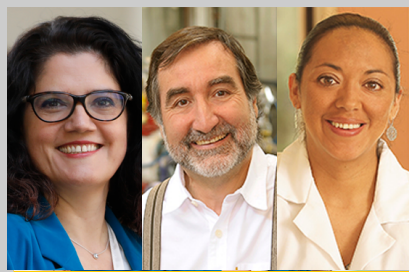


DEVELOPMENT LEVEL  
TRL 3

## PROBLEM



Supermarkets require fresh-meat producers to deliver products to retail outlets with at least 75% of their shelf life remaining. For meat with a shelf life of 10 to 13 days, such as pork or chicken, distribution must therefore be completed within no more than 2 to 3 days, limiting the possible distribution range. In addition, selling fresh meat requires extensive use of plastic packaging, which causes irreversible harm to ecosystems and human health.



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Intellectual property  
Patent application in progress

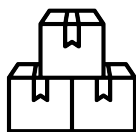
Development status  
Prototype supported by  
laboratory studies and  
characterization.

## SOLUTION



Bolsolution is compostable and biodegradable packaging made from biopolymers and raw materials of natural origin. It protects fresh meat while extending its shelf life without altering its organoleptic properties. This is achieved by incorporating natural bioactive compounds with antimicrobial properties into the packaging formulation. Bolsolution also allows food to be transported over longer distances without polluting the environment.

## MARKET



The solution is intended for food-packaging manufacturers. The fresh-meat packaging market was valued at USD 3.1 billion in 2023 and is expected to reach USD 4.7 billion by 2033. The leading countries in this market are the United States, China, India, and Brazil. The most widely packaged and marketed meats are poultry, beef, pork, and fish.

## ADVANTAJES



Extends food shelf life.



Biodegradable material.



Natural product with  
antimicrobial properties.



Does not alter  
organoleptic properties.