

## DetoxPak has started its journey against toxicants in food!

With a very constructive kick-off meeting held the DetoxPak project has started its journey.

Running until December 2024, the project objective is to develop a new food packaging technology that's enabling selective removal of environmental pollutants from seafood products as a novel route for reducing the exposure of seafood consumers to these toxicants. The problem with pollutants in seafood like Dioxins and MeHg has been highlighted the last 15 years, especially with more knowledge from research about the health effects where tolerable daily intake has decreased 10 times. This has implications on the market and consumable volume of seafood products. The project results are projected to contribute to the sustainable growth of the Swedish fishing industry in saving food and increasing volume of products accessible for consumption as well as greater public health in seafood consumption.

The project team has been completed by having Przemyslaw Strachowski, with a strong background in physical chemistry, onboard and is ready to follow its goal for development of active packaging materials for seafood detoxification.

# DETOXPAK



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