

The Clean Label Movement: Using Mushroom Chitosan as a Natural Preservative

Most of the preservatives used in food industries are synthetic chemicals and have health implications when consumed on a daily basis. However, abandoning preservatives opens up a panacea of negative consequences such as severely reducing profit margins and more seriously increasing the risk of dangerous pathogen contamination that can lead to recalls and lawsuits. Come and learn about a natural preservative named chitosan which can be found in mushrooms and other fungi, and can be produced by using an eco-friendly method. The presentation will be by Dr. Tanzina Huq, a postdoctoral researcher at UNB.



Dr. Tanzina Huq
Keynote

UMGRC 2018

MCDH 242

Thursday

August 9, 10 am

Refreshments in

Market Square, 9 am