

FEATURED TECHNOLOGY:

Special Packaging Technique to Preserve Freshness of Specialty Mushrooms

INVENTOR(S):

Dr. Ipek Goktepe
Dr. Omoanghe S. Isikuemhen

STATUS:

Patent Pending

TECHNOLOGY DESCRIPTION:

Due to high respiration rates and spoilage microorganisms, perishable foods have a short shelf life. To overcome this problem, researchers at NC A&T State University have developed a safe, effective, and low cost packaging technique to preserve foods. This technique consists of a special packaging process that controls the respiration rate and reduces the growth of bacteria, yeast, and molds to preserve the organoleptic characteristics, thereby extending shelf life and preserving quality.

This technique was tested on a number of exotic mushrooms and extended their shelf life by 14 days, which is three times longer than traditional methods. The mushrooms also exhibited superior attributes such as color, odor, and texture. Test samples were assessed using microbiological, sensory, chemical, and physical means.

END USE/APPLICATIONS:

Exotic Mushroom Packaging
Food Industry
Regulatory Agencies



MISSION:

The Office of Outreach and Technology Transfer (OTT) connects industrial/commercial partners with NC A&T's expertise, new products and opportunities for development while providing technology-driven business and economic benefits to the regional and state economies. The OTT is entrusted with the university's Intellectual Property portfolio to build a pipeline of novel products and concepts with commercial value.

Licensing Contact:

Doug Speight,
Assistant Vice Chancellor for
Outreach and Economic
Development

Email: mspeight@ncat.edu
Phone: (336)334-7995