

Researchers develop edible film

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University of Illinois researchers have developed an edible film made of soy protein and oregano that might be used for sausage casing and candy coating.

The film might be used to coat French fries before frying or replace the foil safety packaging layers covering the tops of yogurt containers, said Soo-Yeun Lee, a professor at the University of Illinois.

Graduate student Edel Pruneda-Olguin developed the edible film with Lee, under an exchange program with Mexico to do research at the university, reported the Champaign (Ill.) News Gazette.

"Any type of proteins can pretty much make films," Lee said.

The research could lead to replacing synthetic packing materials with materials that tend to be more environmentally friendly because they're either biodegradable or edible.

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