

These Croatian Women Received Serious Funding for a Revolutionary Plan: 'Here's How You Will Eat Fish and How Long It Will Last!'

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Scientists Kata Galić and Mia Kurek with the first examples of edible coatings they are developing as part of a 200,000-euro project.

The edible coating they are working on with colleagues from the Medical Faculty in Rijeka and scientists from Burgundy will be based on algae and Mediterranean herbs.

Consumers are generally caught in a paradox - they want food to last long but leave no negative traces in the environment. They want everything packaged in beautiful wrapping but without too much hassle afterward. It sounds irreconcilable, but around the world and in Croatia, in their laboratories, people are diligently working daily to truly try to fulfill this dream.

It is still far from being realized, yet perhaps it is close: just when we visited the Food Packaging Laboratory at the Faculty of Food Technology and Biotechnology in Zagreb, we found two scientists with a crazy plan - if they succeed, Adriatic fresh fish will be packed in such a way that consumers will actually eat part of the packaging, and fresh fish in the refrigerator will be able to last up to two...

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