

## Spain, 'Smart tags' allow packaged fish freshness control

A team of scientists from the University of Burgos developed a 'smart tag' that makes it possible to know the freshness of fish packed through a change of colour perceptible to human eye.

This new technology, which has already been patented, consists of a new polymeric material with colorimetric properties, which changes colour in the presence of biogenic amines.

The amount of biogenic amines in fish is an indicator of product microbial spoilage, and its optimum state for consumption as well.

The researchers who developed this technology emphasize its versatility in design and employment.

Smart tags may have different formats, depending on the needs, allowing the coating with other polymeric and non-polymeric materials by conventional methods, such as printing, Burgos University reported.

The proponents of this initiative focused on food quality and safety of packed fish, for the consumer and the food industry to reliably control fish products.

The versatility of the material developed, which enables the manufacturing of "smart textiles, able to determine biogenic amines in work environments, avoiding possible contamination from the place of origin of food packaging," was also highlighted.

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