



Milekons will help to preserve food as it's stored | Photo source <https://unsplash.com/photos/4mTU1ZQMvzQ>

Innovation > Science > Edible nanofilm keeps fresh food free from bacteria

## EDIBLE NANOFILM KEEPS FRESH FOOD FREE FROM BACTERIA

 SCIENCE

**The ammonium-based preservative aims to prevent spoilage during storage and transit of agricultural products.**

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### Takeaway:

Already shaping the future of healthcare, nanotechnology is increasingly being applied in the fields of sustainable energy and material science. Continuing to provide new methods and fabrics that solve everyday problems for people is key to further adaptation of the technology.

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in format, the technology's effects are not small. By helping individuals make  
weaknesses to their lifestyles, the innovations help create substantial and sustainable  
social change.