

Invisible antimicrobial wrap

Researchers at the University of Arkansas, the United States, have stumbled across some protective coatings which are themselves edible. These coatings can be used on refrigerated and pre-cooked ready-to-eat chicken products, to protect against pathogenic *Listeria monocytogenes*. One such film is Zein, a commercially available coating used to coat candies. It was found that by adding bacteriocins, small digestible proteins produced by harmless bacteria, Zein could be used effectively on ready-to-eat chicken. Nisin, a bacteriocin, has already been used to coat candy, dried fruits and nuts. *Contact: The Food Safety Consortium, 110 Agriculture Bldg., University of Arkansas, Fayetteville, AR 72701, the United States. Tel: +1 (501) 5755 647. (Website: <http://www.meatandpoultryonline.com>)*