

# Edible films to kill E. coli on tap

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Scientists at New Jersey's Rutgers University and in other labs are developing edible films and powders that kill E.coli and Salmonella.

The films could line bags of fresh spinach to kill E. coli, while a powder might be sprinkled on packages of chicken to stop salmonella, The New York Times reported Wednesday.

The films are basically a thin edible wrap that can be infused with molecules from cloves, thyme or other foods that can keep unhealthy bacteria from growing, the newspaper said.

"These natural films are really a very hot topic these days," Michael Chikindas, a food scientist working with the team at Rutgers, told the newspaper. "The range of applications is endless, from very delicate foods to Army rations and space missions."

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