

CORN CAPER

The Capers food store chain in Vancouver has found a better way to make food containers. They are made from corn. First, starch from the corn is converted into dextrose. Then, a natural culture is added that converts the dextrose into lactic acid. After distillation, simple molecular structures called lactides are produced and these form a long chain. Pellets made from the lactide chains are melted down and shaped as food packages. Customers bring the clean washed containers back to the Capers store. The containers are composted and used as a natural fertilizer to grow – what else – corn?