**Nutritional pastilles for dietary supplementation**

* A project building on the biology and polymer work undertaken with BHASVIC sixth form college looking at biodegradable polymers (as usable for packaging or food products, “model skin”).
* PACA STEM Project for a Royal Society Partnership Grant.
* The Royal Society  
  6-9 Carlton House Terrace  
  London SW1Y 5AG
* Partnership Grants 2019: PG\S2\192067
* **Thandiwe Banda**Teacher of Science & STEM  
  PORTSLADE ALDRIDGE COMMUNITY ACADEMY  
  Chalky Road, Portslade, East Sussex, BN41 2WS
* June 2019, Collaboration with **Ms Thandi Banda**, Science and Technology Teacher, PACA Secondary School, Portslade, East Sussex
* **Vegetable-based confectionary**
* Based on green vegetable and fruit puree with the addition of functionalising agents
* Polymeric functionalising agent fruit pectin/seaweed polymer e.g. agar/alginate

To counteract mould growth use salt/sugar

This is not favoured here so could think of using natural anti-fungal agents, which include:

* Tannins e.g. catechin – rich in grape seeds/fruit pips, tea extract and fruit stalks
* Sorbic acid (food additive E200) – rich in cranberries
* Benzoic acid (food additive E210) – rich in cranberries/blueberries
* Propionic acid (food additive E280) – high in fibre rich vegetables
* Essential oils and terpenoids – rosemary, pine needles, lemon, orange, cloves – extracts
* Food agents- ginger, allicin (antibacterial) from garlic, glycosinolates for broccoli/radish