[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	INVENTION PUBLICATION			
[11]	Publication Number:	12012000372	Document Code:	A1
[22]	Publication Date:	6/6/2016		
[21]	Application Number:	12012000372	Document Code:	A
[22]	Date Filed:	23/11/2012		
[54]	Title:	THE FORMULATION OF BIOPLASTIC AND THE PROCESS THEREOF		
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[30]	Priority Data:	23/11/2012 PH12012000372		
[51]	International Class 8:	C08L 3/02 20060101AFI20170209BHPH; C08L 5/00 20060101ALI20170209BHPH;		
[57]	Abstract:	A bioplastic made from arrowroot starch, corn starch, distilled water, vinegar and food grade liquid glycerin distinguished to be comestible, biodegradable elastic, transparent and durable		

TITLE OF THE INVENTION: **THE FORMULATION OF BIOPLASTIC AND THE PROCESS THEREOF**

TECHNICAL FIELD OF THE INVENTION

This invention relates to the method of producing bioplastic from arrowroot flour and more particularly to the bioplastic utilized as a wrapper for foods which requires covering as its protection from foreign materials.

BACKGROUND OF THE INVENTION

The effect of global warming and climate change is threatening the world on and the people are being alarmed. The industry of plastic is a major factor that causes the existence of global warming and climate change. To reduce the use of plastics which are classified as non-biodegradable material, an eco-friendly Bioplastic is developed and utilized as wrapper. This consist of decomposable, edible and eco-friendly raw materials which is not hazardous to mother earth unlike plastics that takes hundredths of years to decompose.

Arrowroot is the main ingredient of the bioplastic. It is the source of the finest starch used as a thickener in making the food products.

OBJECT OF THE INVENTION

It is therefore the primary object of this invention to provide a covering in foods which is plastic in nature however comestible and decomposed for a shorter span of time.

Another object of the invention is provide a new technology in wrapping food

CLAIMS:

1. A bioplastic made from arrowroot starch, corn starch, distilled water, vinegar, food grade liquid glycerin characterized by being comestible, biodegrable, elastic, transparent and durable.
2. A bioplastic as claimed in claim 1 composed of the following:
    a. arrowroot starch – 42%
    b. corn starch – 18%
    c. distilled water – 32%
    d. vinegar – 5%
    e. Food grade liquid glycerin – 3%
3. A bioplastic as claimed in claim 1 wherein it is used for wrapping foods that needs primary wrapper.
4. The process of producing the bioplastic wherein it comprises the following:
    a. Mixing of ingredients.
    b. Oven drying
5. The process of producing bioplastic as claimed in claim 3 wherein the mixed ingredient is dried in an oven at 75°C for 3 hours.