Food Packaging



Functions of a packaging

- Packaging protects the product from spoilage, light, moisture, contamination & damage → intended to maintain and, if necessary, prolong the quality of the food product
- Provides information to the consumer
- Serves marketing purposes: the packaging is your representation at the POS

Examples

- Dry solid products (e.g. powders, dried vegetables, pasta, snacks... → low aW-value)
 - Often requires protection from oxygen (oxidation) & humidity
 - Often stored at room temperature
 - Possible materials: Cardboard box, plastic bags, glass
 - Low fat food can be equipped with viewing window (exposed to light!)
- Liquid (beverages, sauces... → high aW-value) & gel-like products (yogurt, dips... → medium aW-value)
 - Often protection from oxygen (oxidation) & contamination from microorganisms required
 - Partly storage at room temperature with appropriate treatment
 - Glass and plastic may be pigmented to prevent harmful UV-radiation

Better Food Consulting

a service by ZBS Food UG (haftungsbeschränkt)

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No guarantee for completeness and correctness

Possible packaging materials

- Plastics & Composites
- Glass & Metall (cans)
- Paper/ cardboard

What to consider?

- Material properties of your food (z.B. solid, liquid, gelatinous)
- Which barrier properties are required (e.g., oxygen, moisture, light or transport protection)?
- Special requirements during production (e.g., should the product be heat treated in the packaging)?
- Special requirements during transport and distribution
- How should the product be stored (e.g., room temperature, refrigerated, frozen)?
- Should the product have certain handling tools? (e.g., resealable, spout, opening tool, ...)
- Is the packaging sustainable or is there a more sustainable alternative?
- How is the **design** of the product or does it match the corporate identity of your company?
- Pay attention to the legal requirements for food packaging <u>baed on the LMIV</u> (BMEL, 2022)



More information about these topics

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