

PACKAGING Ten things to consider in



What is going to packaged

• Beef, Lamb, Pork, Fish, Smallgoods, Cheese, vegetable?



Vacuum, Gas Flushed, or other?

- Vacuum residual oxygen
- Gas Flushed O², CO², Nitrogen (N⁷), CO
- Permeable
- Selective Permeable .



Effective Packaging

- Equipemnt working correctly
- Effective seals and sela test
- Gash Flushiong correct and Gas analysers
- Vacuum is being held
- MAP trays (Modified Atmosphere Packaging Skin Pack Tray



Awards and presenta



Validating Shelf Life

- What is expected Shelf Life
- Confirming Shelf life
- Structure of packaging materials



Present packaging

• Poly bags and carry bags

Cheap – functional

• Foam Trays

Cheap-functional

• Vacuum Bags Shrink and Pouches

Relatively low cost & extends shelf <u>IF</u> used correctly and is subject to the design and make up of structure and requires some additional equipment

• MAP & Skin Packaging

Little more in cost plus requires additional equipment but extends shelf <u>IF</u> used correctly

• CPET Trays

Enables product to be cooked with in the container in a dry oven and microwave

