

PACKAGING MATERIAL USED IN BAKERY PRODUCTS

Packaging materials-

- Brown paper
- Parchment paper
- Metalized films
- Polypropylene films
- Plastic sheet
- Custom food paper

Why we used these types of packaging material?

- It should be strong enough to protect its contents against possible contamination during transport and storage.
- It should not hinder baking quality by trapping heat or moisture.

PACKAGING MATERIAL USED IN FRUITS AND VEGETABLES

Packaging materials-

- 1. Raw fruits and veg-**
 - Metal can product
 - Modified Atmosphere Packaging
 - Polyethylene
 - Paper board (use as a secondary packaging)
- 2. Processed-**
 - Metal can
 - Glass packaging
 - Paper- wax coating
 - Perforated polyethylene pouch
- 3. Tomato juices-**
 - Glass bottle
 - Hermetical shield pouch

Why we used these types of packaging material?

- Protect microbial spoilage
- Temperature resistance
- They must be non-toxic and compatible with the specific foods.