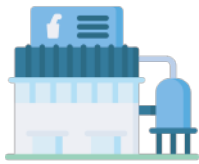
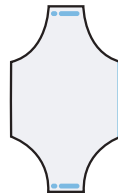


Prolonging The Storage Life Of Roasted Nuts By At Least 6 Months



Food Industry



Top & Bottom Spout



Roasted Nuts



Problem

Oxygen ingress in nuts caused by the packaging not providing proper protection from oxygen .



Solution

Two different sized top & bottom spouted liners, depending on how long the product will be stored.



Results

Adding at least six months of protection from oxygen ingress to the roasted nuts shelf life.



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The food industry has been fighting oxygen ingress causing rancid products for as long as they have provided us with boxes of cereal and granola bars. Recent studies have shown, just under half of the world's edible food that becomes waste each year does so during manufacturing, distribution and retail. That's a big bite! When a major provider of nuts approached us about the problem of their nuts going rotten during storage, we knew just the solution.

This provider suffered from a unique issue: not all of their customers used their nuts within the same period. They needed packaging protection to use from 6 weeks to 6 months or longer. The most efficient way to transport nuts is an FIBC however, these containers do not protect the nuts from the effects of oxygen. This lack of protection can allow the product to turn bad and useless to the end product. Working together with the brand, we came up with a solution to their problem: top & bottom spouted liners.

They were provided with two different materials: a metalized polyester/polythene laminate liner (3D12/100) and a liner with a true Aluminum layer (3D0038 barrier foil). Depending on how fast the turnaround time was for use by their customer, they could use these liners for proper packaging and storage.

The 3D12/100 material is sufficient for customers who had a fast turnaround time and short shelf life for these nuts, think 6 weeks. However, the 3D0038 barrier foil is used for their customers with longer turnaround times and shelf life of at least 6 months. This material offered them the lowest transmission rate and the protection from oxygen ingress that they needed.

Both liners are flushed with nitrogen after the nuts are dropped in via the top spout so that all the air is pushed out of the liners. Then, the top spout is heat-sealed closed and the FIBC's top skirts are tied off and ready for shipment to their customers.