



Food Manufacture

# Packing and Labelling Department

## Lesson 2

Become proficient in the packing and labelling department in a food manufacturing environment by completing this course.





All product packaging should be appropriate for its intended use.

It should be stored in a way that prevents contamination and reduces deterioration.





**Some of the most common types of packaging used in the food industry are:**

- Aseptic processing – keeps food sterile
- Trays – foil, plastic or cardboard
- Bags
- Boxes
- Cans
- Cartons
- Bottles – glass or plastic





The purchase of packaging materials should be completed with the help of the supplier.

The supplier should be made aware of any conditions which the packing is going to be used so they can confirm if it is suitable.





**A packaging specification can be used for the supplier it would include:**

- Contact with the food e.g. consider the barrier layer
- Characteristics of the food e.g. high fat content could increase migration of chemicals in the packaging
- Processing conditions e.g. high temperatures
- Customer usage e.g. microwave the product in the packaging



**Certificates of conformity are used to prove the packaging complies with food safety legislation and is suitable for its intended use**



**Materials which are used for liners for containers, covers for work in progress or bags for prepared ingredients are visually distinctive as they could themselves be a source of contamination**



An appropriate colour is used contrasting to the product which is made of a material which is resistant to tearing.







Any obsolete  
packaging and  
labels should be  
handled  
appropriately to  
prevent them being  
used accidentally

A close-up, slightly angled photograph of a vintage typewriter. A sheet of white paper is inserted into the carriage, and the word "Quarantine" is typed in a black, serif font. The typewriter's keys and mechanical parts are visible in the foreground and background, creating a sense of depth. The lighting is soft, highlighting the texture of the paper and the metallic surfaces of the machine.

Quarantine



## **A food factory will have:**

- A mechanism to prevent use of obsolete packaging
- A mechanism for the control and disposal of obsolete packaging
- Procedure for the disposal of obsolete printed materials



# Revision Activity 2

**What information is included on a packaging specification for the supplier to consider?**