

SOLIDS FILLING AND PACKAGING

Solid food is either in the form of a large piece (eg butter, whole fruit, fish etc) or particles that can 'flow' like liquid (eg small fruits and vegetables, diced or sliced foods, powders). In general, large pieces are best packed by hand whereas particulate foods can often be filled using similar fillers to those used for liquids.

There is a wide range of packaging materials available to suit the properties of different foods and the expected shelf life. However, the cost of these materials may be very high and thus uneconomic for a small-scale producer. In other cases the packaging may simply not be available. The choice of packaging may therefore be a compromise between what is required and what is available/affordable, the penalty being a reduction in shelf life of the food.

Different foods require different degrees of protection against:

- Mechanical forces (impact, vibration, compression or abrasion)
- Climatic influences that cause physical or chemical changes (light, moisture, air, temperature changes)
- Contamination (by micro-organisms, insects or soils)
- Pilferage, tampering or adulteration

All solid foods can be packaged to keep items together (in boxes, baskets etc) but these rarely offer protection to the food apart from resistance to crushing. In Table 1, selected types of food are grouped to show which factors should be protected against and suitable types of packaging materials.





Knowledge and information Services, The Schumacher Centre for Technology & Development

Bourton Hall, Bourton-on-Dunamore, Rugby, Warnickshire CY23 9QZ, UK

Tel+44 (0)1926 634400 Fax+44 (0)1926 634401 E-m all infoacro@ idg.org.ukW eb http://www.iidg.org

| Protection needed against | | | | | | | | | | |
|-----------------------------------|----------|----------|-----|-------|------|-----------|------------|-------|--------|---------------------------|
| Food | Moisture | Moisture | Air | Light | Heat | Micro- | Mechanical | Odour | Odour | Types of packaging |
| | loss | Uptake | | | | organisms | damage | loss | pickup | |
| Frozen foods | | | | | | | | | | |
| Fish | * | | * | | * | | | * | * | plastic film, pots |
| Vegetables | * | | * | | * | | | | * | plastic film, pots |
| Pastry | * | | * | | * | | | | * | plastic film, pots |
| Chilled foods | | | | | | | | | | |
| Fresh foods | | | | | | | | | | |
| Fruit | * | | | | * | * | * | | | plastic film, paper |
| Vegetables | * | | | | * | * | * | | | plastic film, paper |
| Meat | * | | | * | * | * | | | * | plastic film, paper |
| Cooked or cured meats | * | | * | * | * | * | | | * | plastic film, paper |
| Dairy products | | | | | | | | | | |
| Milk | * | | * | * | * | * | | | * | glass, plastic |
| Butter | | | * | * | * | * | | | * | paper, plastic film, foil |
| Cheese | * | | * | * | * | * | * | | * | pots, glass |
| Dried foods | | * | * | * | | | * | | * | glass, plastic bottles |
| Squashes | * | | * | * | | | | | | glass, plastic bottles |
| Baked foods | | | | | | | | | | |
| Bread | * | * | | | | * | | | * | plastic film |
| Pies | * | * | * | * | * | * | * | * | * | plastic film |
| Cakes | * | | * | | | * | | * | * | paper, plastic film |
| Biscuits | | * | * | * | | | * | | * | paper, plastic film |
| Sugar confectionery and preserves | | | | | | | | | | |
| Chocolate | | * | * | * | * | | | | * | glass, foil, plastic film |
| Hard-boiled sweets | | * | | | | | | | | glass, foil, plastic film |
| Jams | | * | | | | | | | | glass, foil, plastic film |
| Carbonated beverages | * | | * | * | | | | | | glass, plastic bottles |
| Sterilised foods | * | | * | * | | * | * | | * | glass, metal cans |
| Pasteurised foods | * | | * | * | * | * | | | * | glass, metal cans |

Table 1: Packaging requirements of selected foods