

FOODLINE® Gases and technology for food packaging

With many years' experience of packaging in protected atmospheres, SIAD has fine-tuned its Foodline® product range so as to satisfy the most demanding requests from the food sector. The Foodline® product offer comprises of nitrogen, carbon dioxide, oxygen and their mixtures, specifically developed for food packaging and the carbonating of beverages.

APPLICATION

The new technologies for food packaging, which work using modified or controlled atmospheres, make it possible to keep foods - without losing their qualities - for much longer than would be possible under normal conditions. Through these technologies and the atmospheres offered by SIAD, food can be prepared, packaged, warehoused and distributed in atmospheres which favour the retention of their original characteristics. Modified and controlled atmospheres are, therefore, an indispensable adjunct to every technique used in lengthening the shelf-life of foodstuffs.

BENEFITS OF THE GASES

The use of controlled or modified atmospheres makes it possible to obtain positive results with the majority of food products, whether perishable or not. An adequate protective atmosphere significantly delays the deterioration of the product and the loss of its original characteristics.

The original flavour, aroma, and appearance of the product are retained, unaltered, given that the correct atmosphere notably reduces both enzymatic and biochemical deterioration, as well as bacterial growth. The gases and gas mixtures which are used in food applications will differ depending upon the desired result one wishes to achieve.



Where the objective is to prevent oxidation and bacterial growth, oxygen must be eliminated from the packaging, substituting it with nitrogen or a nitrogen/carbon dioxide mix. When packaging fresh meat, on the other hand, it is necessary to keep a high percentage of oxygen to give the product a fresh appearance and to slow the growth of some strains of bacteria. Combined with the various packaging materials available, packaging gases can significantly prolong the life of the product and retain, unchanged, its organoleptic and nutritional properties.

FOOD NORMS

The purity of Foodline® gases complies amply with the European directives for food additives.

CLIENT SERVICES

SIAD, apart from offering gases, mixtures and specific materials from the Foodline® range is able, through its sales force located all over Europe, to offer assistance and consultancy on protective atmospheres.



Our subsidiaries are able to:

- respond on quality issues and propose gases or gas mixtures for every food type;
- conduct tests at client's premises, for the fine-tuning of mixtures and packaging processes;
- check the results obtained from packaging via the use of specific analytical equipment;
- take care of the training of the client's technical personnel;
- design and install "turn-key" gas distribution plants;
- supply materials and specific equipment for the correct use of the gases;
- offer "Total Gas Management" services (from the delivery of the cylinders to the point of use using remote control, to advice on regulatory compliance, delivery of specific training courses and a whole host of other services).

FOOD PRODUCTS	FOODLINE RANGE	N ₂	CO ₂	O ₂	Ar	STORAGE TEMPERATURE
Red meats (<i>beef, veal, lamb and pork</i>)	FOOD 27 OX - 28 OX FOOD 30 OX	•	•	•		0 - 3 °C
Poultry (<i>chicken, fowl, duck and turkey</i>)	FOOD 20 - 22 - 25	•	•			0 - 2 °C
Pressed meats (<i>slices, sausages, roast beef</i>)	FOOD 20 - 22 - 23 FOOD 30 OX	•	•	•		0 - 5 °C
Seafood (<i>lean fish, oily fish, shellfish and/or crabs</i>)	FOOD 30 OX	•	•	•		0 - 2 °C
Dairy products (<i>ricotta, soft or grated cheeses, cream and yoghurt</i>)	FOOD 1 FOOD 20 - 23 - 25	•	•			Ambient 1 - 3 °C
Dried and dehydrated products (<i>coffee, crisps, dried fruit, powdered soup, various seeds and bran</i>)	FOOD 1 FOOD 20 - 22	•	•			Ambient
Fresh pastas (<i>tortellini, lasagne, pizza, gnocchi, pastry products</i>)	FOOD 2 FOOD 20 - 22 - 23	•	•			0 - 5 °C
Oven products (<i>bread, sandwich loafs, croissant, brioches, petit four and biscuits</i>)	FOOD 1 FOOD 2 FOOD 20	•	•			Ambient
Pre-cooked foods (<i>catering</i>)	FOOD 20 - 23	•	•			Ambient
Vegetables (<i>asparagus, broccoli, carrots, parsley, salads, tomatoes and spinach</i>)	FOOD 1 FOOD 20 - 22 - 25 FOOD 30	•	•	•		Ambient 0 - 5 °C
Oil and fruit juices	FOOD 1	•				Ambient
Wine	FOOD 1 FOOD 4	•			•	Ambient
Beer and Drinks	FOOD 1 FOOD 2 FOOD 23	•	•			Ambient

For further information

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