

FOODLINE®: a longer shelf-life for your food products

FOODLINE® is the line of gases devised by SIAD to meet the most stringent requirements in food packaging. With them it is possible to extend the shelf-life of food products and to preserve qualities such as colour, aroma and flavour.

The FOODLINE® range - which includes nitrogen, carbon dioxide, oxygen and their mixtures - is produced solely for use with foodstuffs and purity levels comply with the standards required by law.

FOODLINE® does not merely provide gases for food packaging, but is also a complete service designed to meet the needs of a continuously evolving sector. The FOODLINE® service offered by SIAD starts with the choice of the suitable gas or gas-mixture (depending on the overall requirements of the food product in question) but extends beyond that to include the conducting of tests for timing packaging processes, quality-assurance checks by means of specific analytical instrumentation, plant installation and technical support for the use and correct handling of the gas products and associated equipment.

SIAD, through its highly qualified Research Laboratories and collaborative arrangements with companies in PRAXAIR's multinational Group, provides the expertise to develop new solutions for any application, to steadily improve quality, production standards, safety and the shelf-life of food and beverage products.

FOODLINE®: properties

The preparation and packaging of FOODLINE® gases have been developed to ensure maximum product quality and integrity in accordance with the most recent European standards governing the sector:

- cylinders and cylinder bundles for exclusive use in the food industry;
- chrome-plated metallic valves with residual pressure systems to ensure gas quality;

- gas and vessel guarantee - seal of integrity;
- identification label for the product and manufacturing batch;
- a comprehensive range of equipment - pressure regulators for cylinders, gas mixers and gas analysers - to meet every need.

PRODUCTS	MIXTURES	MIXTURE/STORAGE TEMPERATURE
Red meat (beef, veal, lamb, and pork) • pieces or slices • minced	FOOD 20 - 22 - 23 - 28 OX - 30 FOOD 1 - 22 - 28 OX - 30	0 - 3 °C 0 - 3 °C
Poultry (chicken, duck and turkey)	FOOD 2 - 20 - 22 - 25	0 - 2 °C
Pressed meat (slices, sausage and cold roast beef)	FOOD 1 - 20 - 22 - 23 - 30	0 - 5 °C
Fish products (lean fish, oily fish and shellfish)	FOOD 24 - 30	0 - 2 °C
Dairy products (cream cheese, soft or grated cheeses, cream and yoghurt)	FOOD 1 - 20 - 23	1 - 3 °C ambient
Dried and dehydrated products (coffee, crisps, potato chips, dried fruit, soup powders, various seeds and bran)	FOOD 1 - 2 - 22	ambient
Fresh pastas (tortellini, lasagne, pizza, gnocchi etc.)	FOOD 2 - 20 - 22 - 23	0 - 5 °C
Bread and cakes (bread, croissants, brioches, pastries and biscuits)	FOOD 1 - 2 - 20	ambient
Pre-cooked foods (catering)	FOOD 20 - 22	ambient
Vegetables (asparagus, broccoli, carrots, parsley, lettuce, tomatoes and spinach)	FOOD 1 - 20 - 22 - 25 - 30	5 °C ambient
Wine, oil and fruit juices	FOOD 1	ambient
Wine, oil and fruit juices Beer and drinks	FOOD 1 - 2 - 20	ambient

FOODLINE®: advantages

The main advantage gained from using FOODLINE® gases and mixtures is that of extending shelf-life and maintaining the quality of food products. Packaging in modified atmospheres can protect a product's natural flavour, colour and texture, by dramatically reducing oxidation, enzymatic and biochemical degradation and bacterial growth.

Other benefits are:

- cost savings due to a reduction in product deterioration;
- a lowering of operating costs resulting from the extension of storage-life and consequent ability to improve production scheduling;
- increased sales thanks to a product's fresher appearance.



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FOODLINE®
Gases and
Technologies for
Food Packaging

