



Packing of Butter

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1. Introduction



- The basic purpose of packaging for butter is to make the product ready for trade to the consumers out there, which can be done in several ways based on their sizes, taste, ingredients and form as the in the end what matters is that it should satisfy the consumer's taste and their needs.
- Packaging of butter is required here to prevent product from getting contaminated, evaporated (loss of weight), and also to increase the branding-sales appeal.

2. Material used for packaging of butter



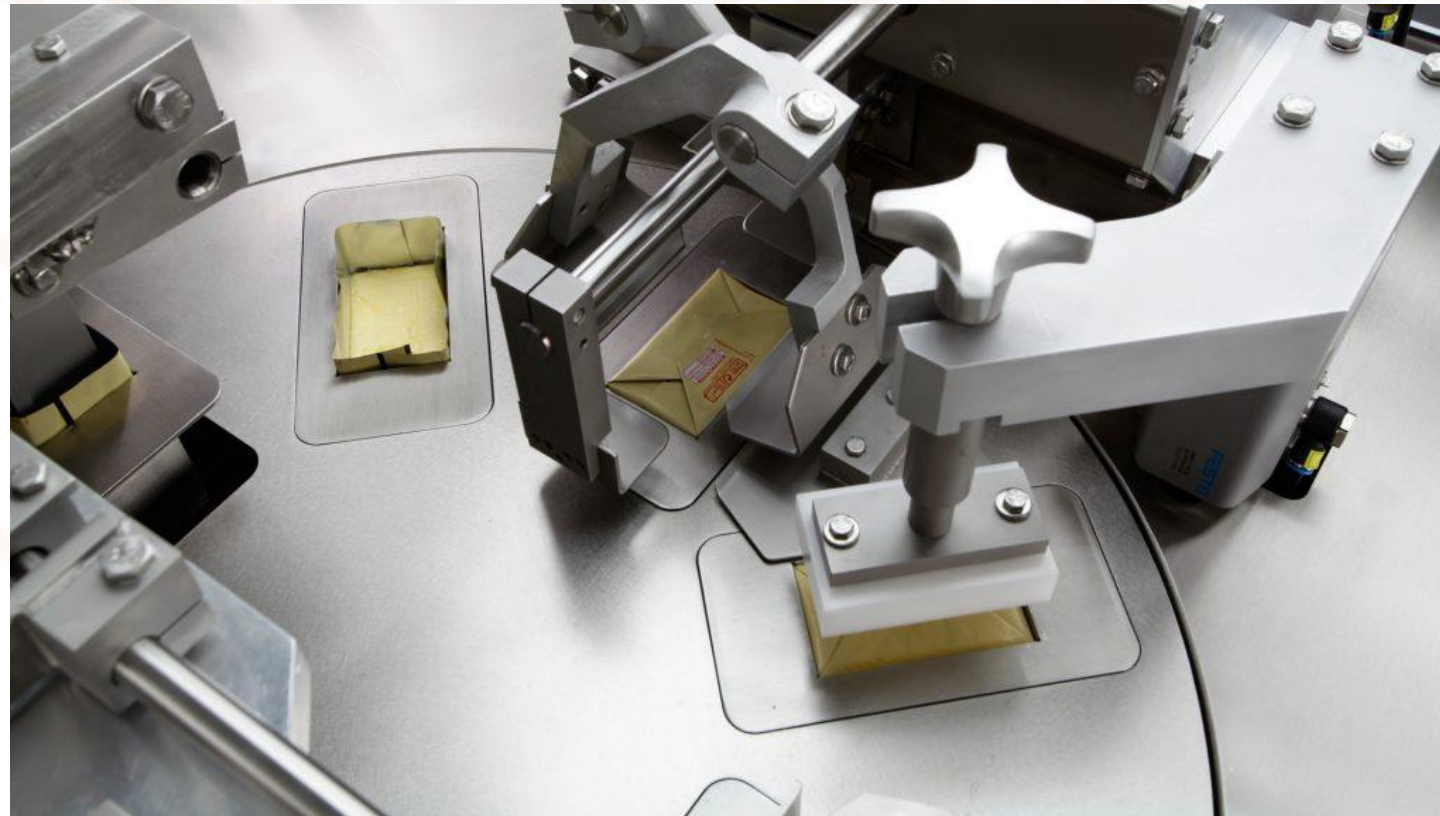
Most commonly used material for butter packaging are as follows:

- Parchment (butter) paper
- Aluminium foil laminates
- Cellophane
- Wax coated paper, and
- Cardboard boxes

Packaging material should be:

- Moisture proof
- Grease proof
- Impervious to light, and
- Should have good strength (to prevent tempering).

3. Various techniques of packaging



Various techniques used for packaging of product (butter) are as follows:

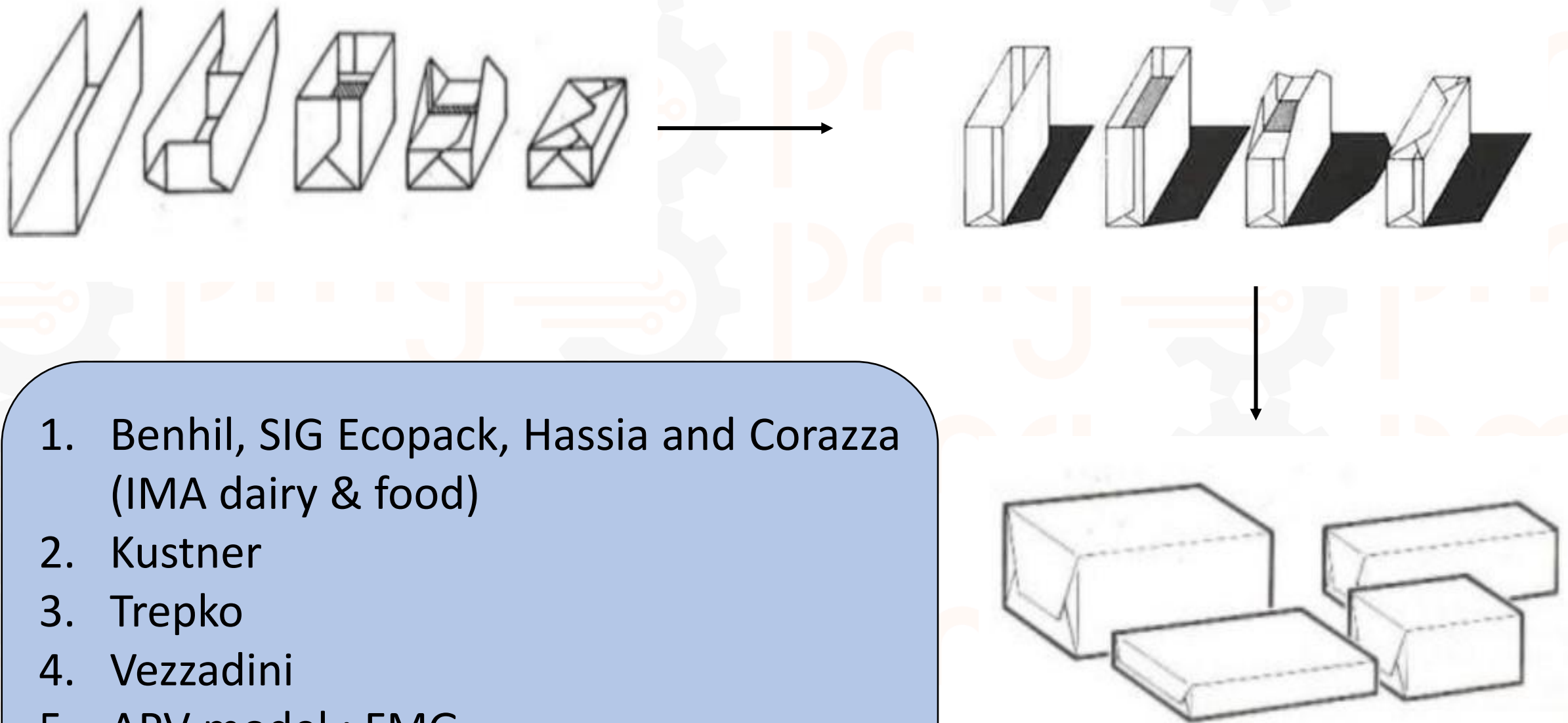
1. By process of molding (manual technique) and wrapping afterwards,
2. By mechanical molding and wrapping (using hands) afterwards. And,
3. By using fully automated machines which moulds, patts and wraps automatically. Machine is available for different sizes like 10 to 500gm. Post wrapping, the butter goes to the carton machine for packing in card boxes and lastly it gets stores in cold storage (5deg.C) for 24-48hours and then shall be moved to low temp storage (-23deg.c).

4. Storage of butter product



- After wrapping, butter shall be kept only in a cold temperature room (4deg.c for 24-48 hours). If not, then the butter shall retain its churned consistency and appearance for several days.
- After Chilling, In case of increase in temperature then the butter won't get any softened. This is setting of butter. Once the butter is chilled and set, only then it would be considered as the finished product.
- Finished butter can be storage at 4deg.c. If longer storage is required then frizzing will be done at -23deg.c but only to the best quality butter.

5. Butter packing machine manufacturers



1. Benhil, SIG Ecopack, Hassia and Corazza (IMA dairy & food)
2. Kustner
3. Trepko
4. Vezzadini
5. APV model : FMG
6. Bock a& Sohn

6. Conclusion



Packaging of milk based products are very essential to prevent it from getting contaminated, and to increase/maintain the shelf life of the products. Packaging material differs from product to product, and for butter the most commonly used packaging materials are Cardboard boxes, butter paper, and aluminium foil etc. Before packaging the negative and positive impacts from the packing material needs to be checked. We should keep on upgrading the packaging machine as per modern era as it helps in the overall production.

7. REFERENCES

1. <http://ecoursesonline.iasri.res.in/mod/page/view.php?id=5773>
2. <https://www.dreamstime.com/stock-video-food-industry-butter-packaging-round-packing-machine-machine-putting-packs-sealing-them-video97455655>

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