

VACUUM PACKAGING

IT'S USE IN FOOD INDUSTRY



WHAT IS VACUUM PACKAGING?

Vacuum packing is a **method of food preservation**. In vacuum packing, **the air (mainly oxygen)** is removed prior to packing. Removal of the air helps in **limiting the growth of microbes** on the food and thus increases the shelf life of the food.

It's important to remember that **foods which usually require refrigeration/freezing** must also be kept in the fridge/freezer once vacuum packed. It is necessary to take adequate **precautions** when vacuum packing.



BENEFITS & USE IN FOOD INDUSTRY:

- Vacuum packaging offers some special benefits because of the **extended product life**.
- **Reduced weight loss** through the control of evaporation.
- Protection against contamination.
- Preservation of colour.
- Help maintain and improved **eating characteristics** because of the longer ageing that is possible in vacuum bags.

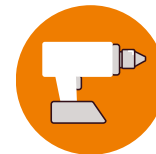


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