

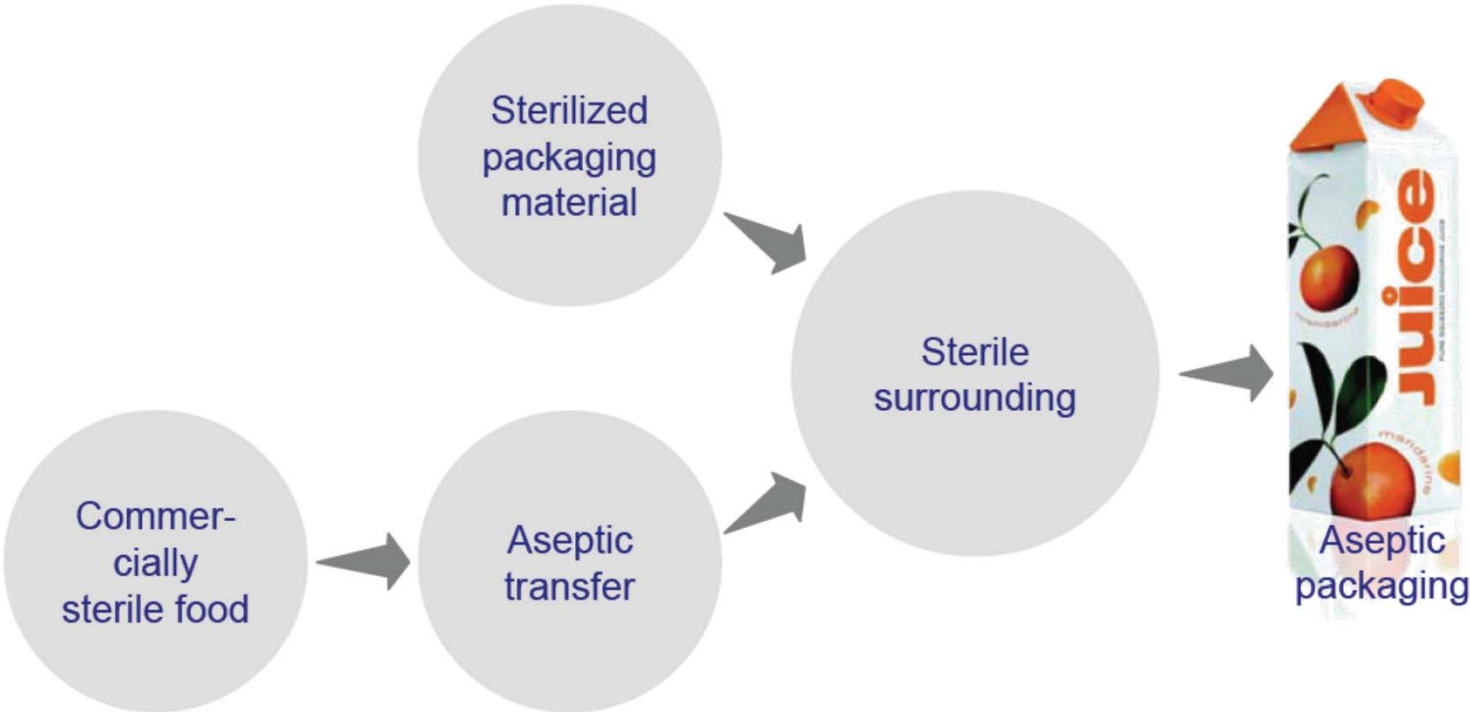
ASEPTIC PACKAGING
Antalya Food Congress
November 4th 2010



Tetra Pak

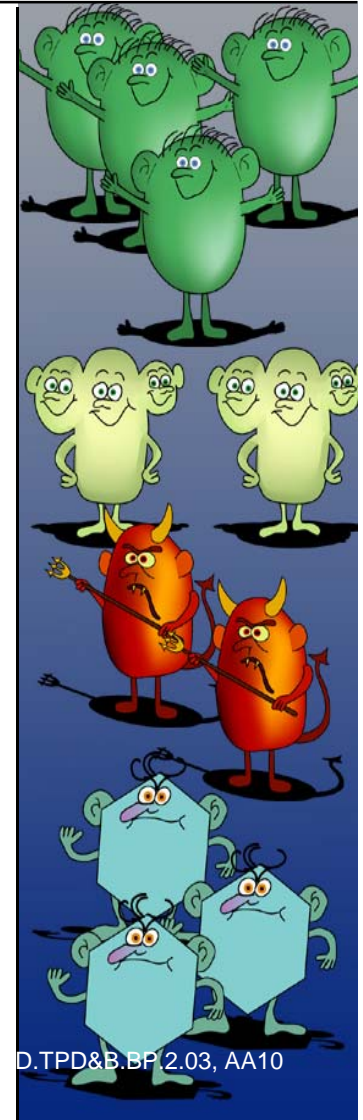


Aseptic Food Production



Commercial sterility

Commercially sterilised product is free from micro organisms capable of reproducing in the food under normal non-refrigerated conditions of storage and distribution



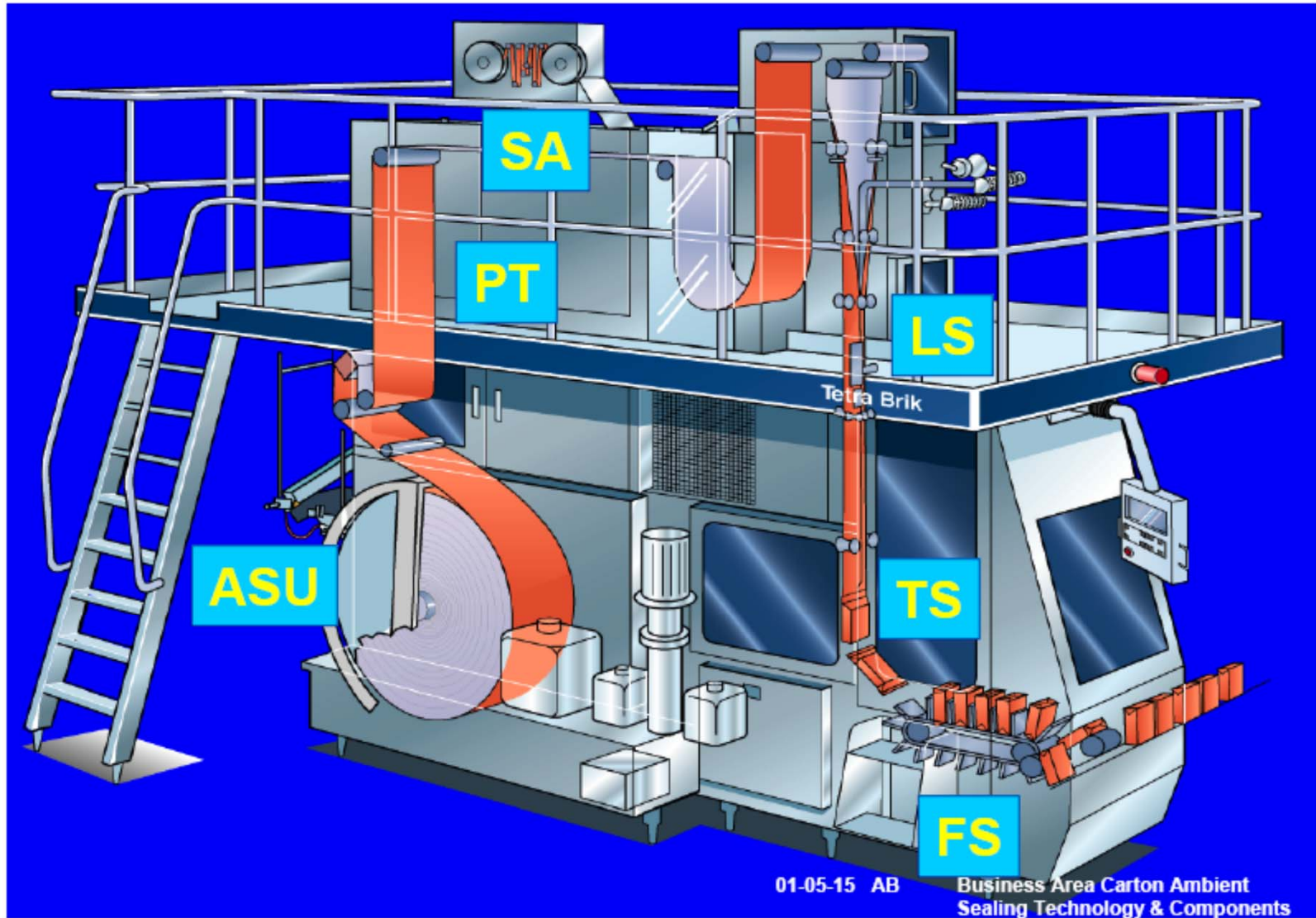
D.TPD&B.BF.2.03, AA10



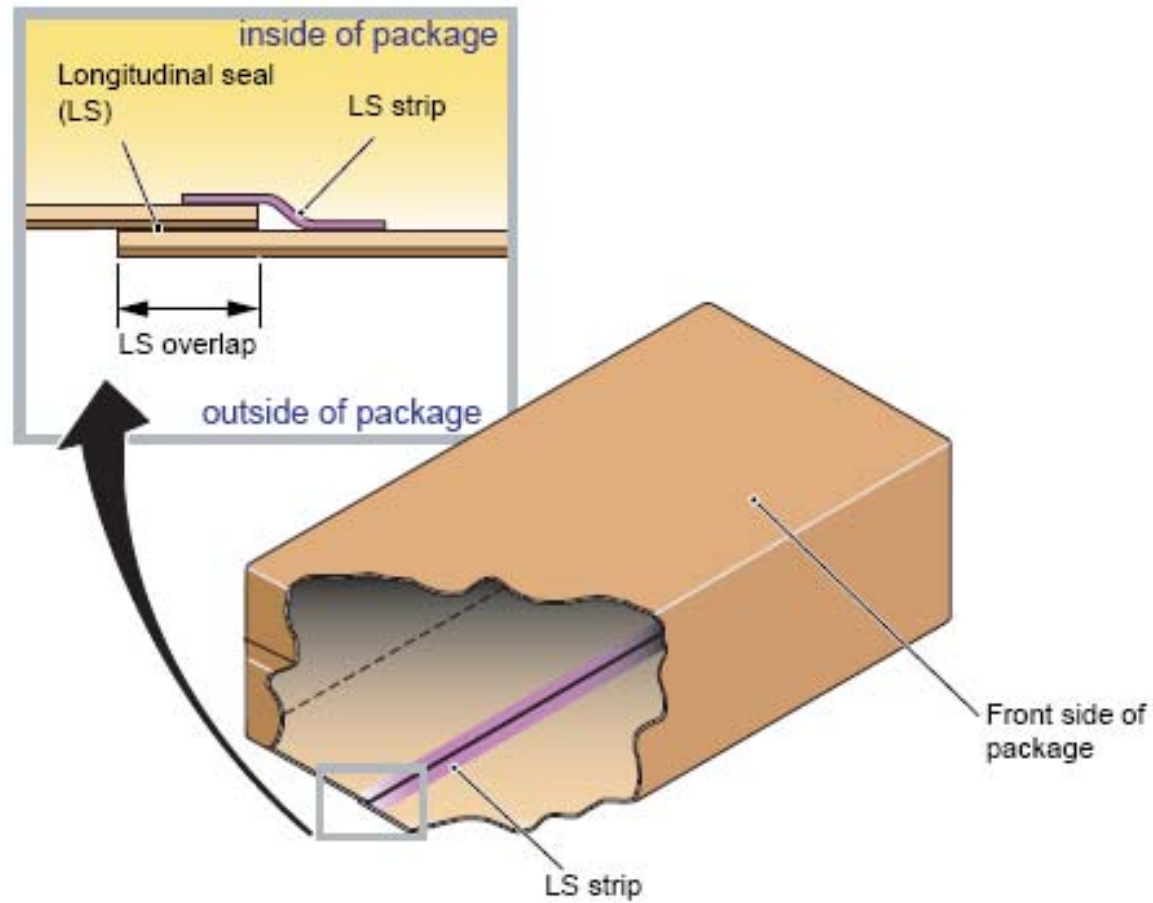
Aseptic Packaging is a process in which

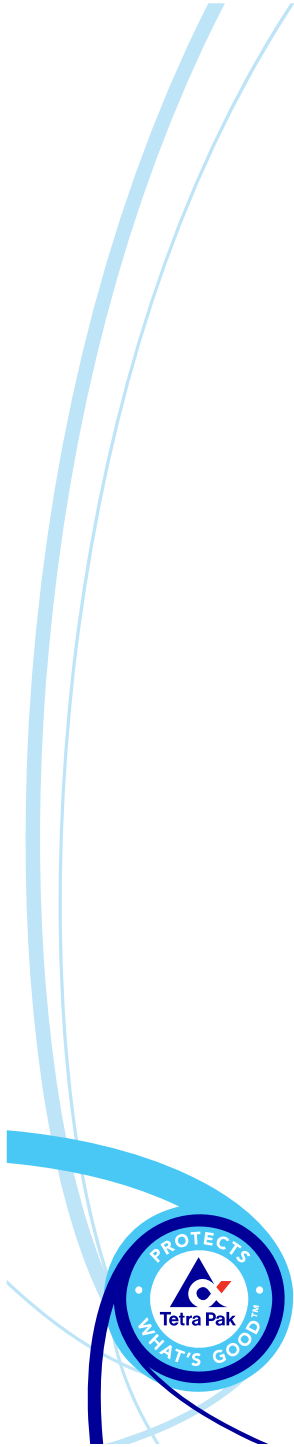
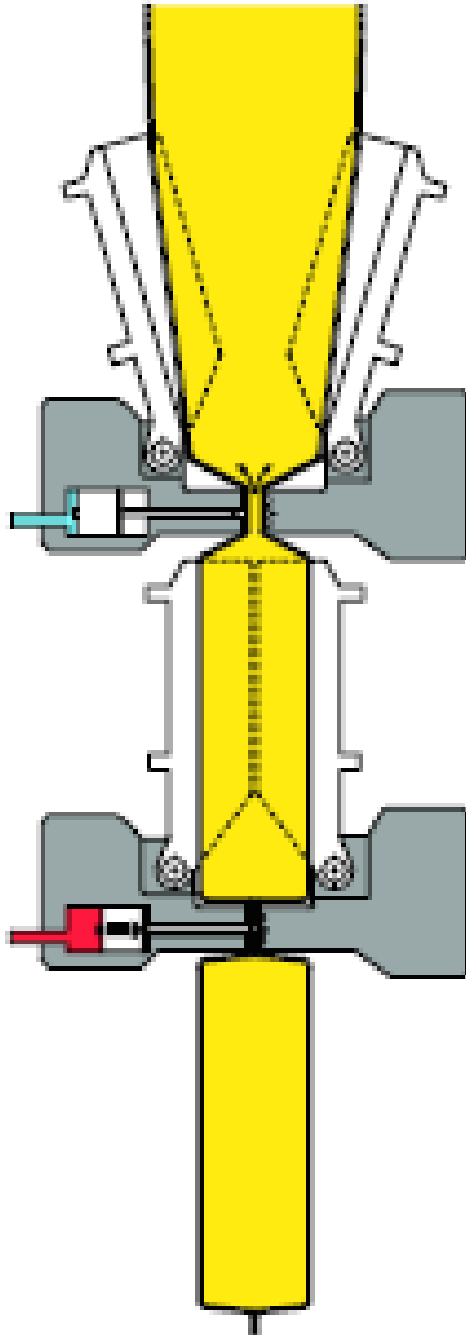
- The packaging material is sterilised by chemical means
- Maintained in a sterile region
- Filled with product and hermetically sealed





Strip Application



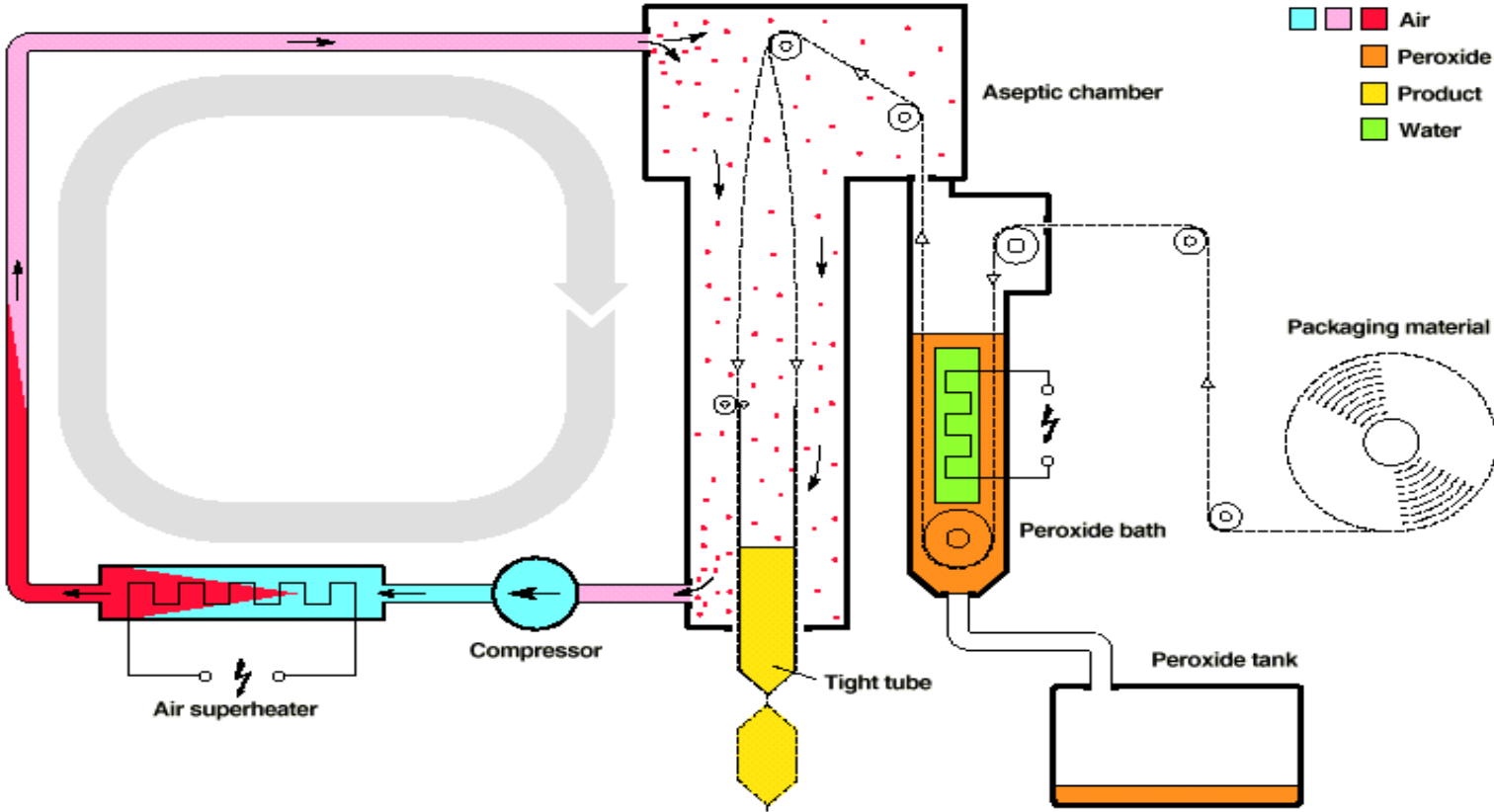


Three basic elements of any aseptic packaging system

- Presterilise the equipment
- Maintain the sterile zone
- Continuously sterilise packaging material



Sterile system overview



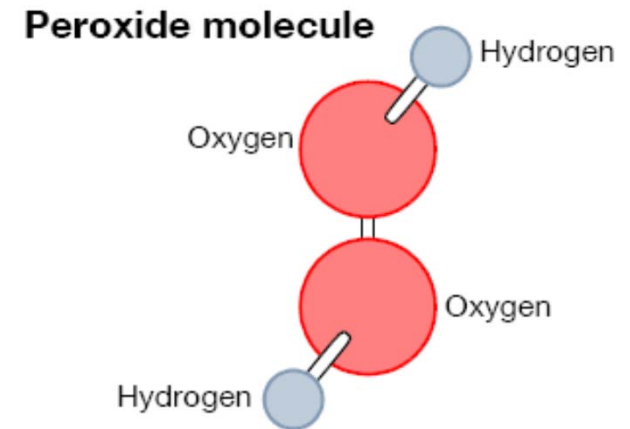
Requirements for packaging material sterilisation

Chemical	Hydrogen Peroxide
Temperature	>65C
Concentration	35%
Contact time	app. 7 sec

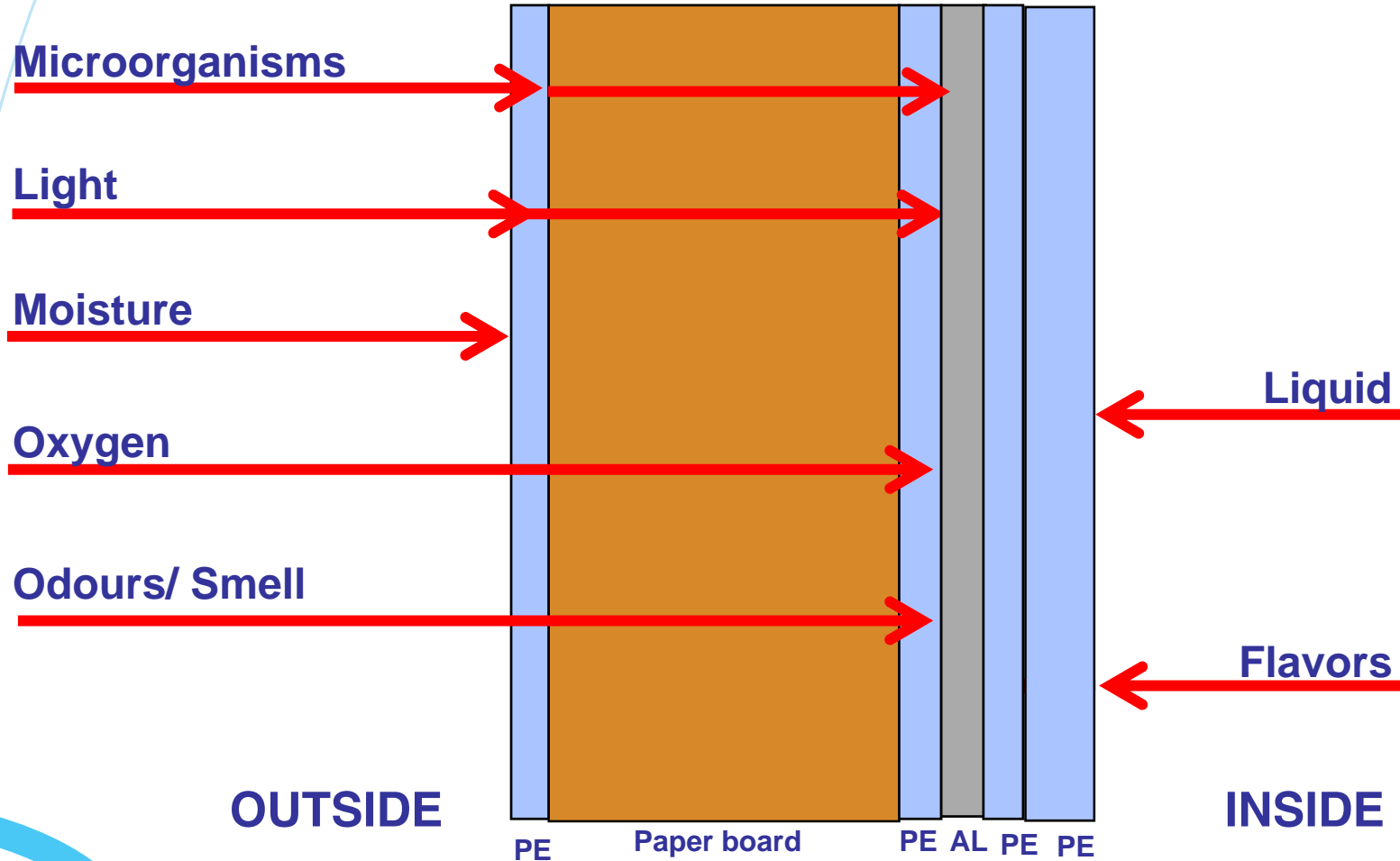


Why Hydrogen Peroxide as Sterilant?

- Highly oxidative and sporocidal
- Easily removed from packaging material
- Heat and UV enhanced activity
- Suitable both for bath and spray application



Properties of Aseptic Packaging Material



SUMMARY

Squeegee roller
and air knife

Sterilised
in hydrogen peroxide
bath

Formed into tube and
filled in aseptic chamber

Sealed and formed

