

Type of Package Forms available in India

In India, Tetra Pak offers the following packaging systems currently:

TBA: Tetra Brik Aseptic

TCA: Tetra Classic Aseptic

TFA: Tetra Fino Aseptic

TWA: Tetra Wedge Aseptic



Types of Tetra Packs

These packages come in various sizes and shape configurations, and those currently available in India are in keeping with current legislative standards. The packages also have a variety of openings and closures appropriate to product and consumer needs.

Bulk Aseptic Packaging

‘Aseptic Bag-In-Box’ system caters to packaging of ‘High’ as well as ‘Low’ acid products and products containing particles for filling range from 25 litres up to 1140 litres. Typical packaging applications are:

- Fruit Juices, concentrates, purees
- Tomato Products
- Milk and Cream
- Coconut Products
- Jam

The bag has three distinctive features as below:

- Highly Secure Spout
- Outer Bag Barrier
- Inner Bag Barrier
- **Types and Sizes of Bulk Aseptic Bags:** Depending upon the choice of barrier material employed, the bags are classified as:
 - Super Barrier
 - Medium Barrier

Metallised Polyester is the conventional barrier for aseptic bags and is used in medium barrier bags.

Aluminium foil as barrier material is used if the products are extremely sensitive to oxidation and loss of aroma and is used in super barrier bags.

The bags are available in sizes of 25 litres, 200 litres and 1140 litres. The 1140 litres bag is also available with separate emptying spout.

Conclusion

The aseptic packaging is very well accepted in food service applications worldwide as a safe and high-quality packaging system. Aseptic processing sterilizes food products by destroying the harmful bacteria and pathogenic microorganisms through a tightly controlled thermal process and combines the sterile product with the sterile packaging material in a sterile environment, the end result is a shelf-stable product requiring no refrigeration.

The use of plastics in the aseptic packaging significantly increases the non-refrigerated shelf-life and availability of many perishable products. Today, this is readily being used in the innermost contact layers of the package, thereby protecting the quality of food.

References

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