YOUR FUTURE IN FOOD

Food Packaging



When you have an outstanding product, you want it to stand out. In the competitive world of retail food sales, packaging is your most powerful marketing tool.

Effective packaging should:

- protect against light, moisture and oxygen
- maintain product quality and protect from chemical or biological hazards
- · get consumers' attention
- educate consumers about your product
- be user-friendly
- be environmentally-friendly where possible
- be cost-effective
- be lightweight and have no excess material
- · follow government labelling guidelines

There are two main packaging categories:

Primary packaging

- is primarily seen by the end user
- protects the food inside it
- provides information to the consumer
- displays the product

Secondary packaging

- is seen only by the retailer and wholesaler
- protects the product during shipping and handling
- is easily stored
- is economical to ship

Plan Your Packaging

Start by looking at your competitors' packaging. Look at similar products in the grocery store – height, shelf space, product location, point-of-purchase displays – and develop your own ideas.





Use Standard Sizes

Make sure you adhere to any standard size regulations that might apply to your product. For more information, go to www.inspection.gc.ca.

Standard sizes can also reduce production and packaging costs and allow for more efficient warehousing and distribution.

Do Market Research

Understand your target consumers. Know their needs, disposable income and priorities – and choose packaging that meets their needs and suits the image of your product.

Know the Needs of Food Service Clients

Packaging products for sale to restaurants, cafeterias or other quick-serve clients has a few special considerations. This market prefers packaging that is:

- recyclable
- available in large quantities or sizes
- functional and easy-to-open
- labelled according to regulations
- packed for easy shipping and storage

Consider the Pros and Cons of Different Packaging Types

| Material | Pros | Cons |
|-------------------|---------------------------------|---|
| Metal | can be heat processed or cooked | may react chemically with food |
| (tin or aluminum) | can be hermetically sealed | material can be expensive |
| | great protection | sealing equipment is expensive |
| | lightweight | consider the cost of printing directly on can |
| | convenient | |
| | recyclable | |
| | good gas, moisture barrier | |
| | printable | |
| | | |

Plastic durable, yet flexible not always recyclable can be re-closed, easily sealed can degrade over time wide range of plastic types offer great price varies - can be expensive flexibility not always printable good oxygen, water barrier not always heat sealable can be transparent can be recyclable Paper printable susceptible to water or grease damage usually affordable may not ship well – not very can be coated to provide a better barrier structurally protective lightweight Glass can be transparent heavy can be tinted to protect against light breakable can be heat processed not printable does not react with food safety issues, due to breakage can be formed into various sizes and

Packaging suppliers can help you choose the best packaging materials for your food product. Manitoba Agriculture Business Development Specialists can provide guidance and information on packaging suppliers.

For more information:

Go to manitoba.ca/agriculture/food-and-ag-processing/ Email mbagrifood@gov.mb.ca Follow us onTwitter @MBGovAg And Manitoba Agriculture YouTube

shapes

affordable

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Available in alternate formats upon request