

PACKAGING TO PROTECT

Food which is not properly protected is prone to spoilage and contamination



PHYSICAL SPOILAGE

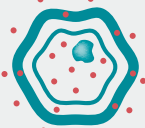
Protein dehydration, vegetable withering, bread staling



Oxidative Stress



Cell



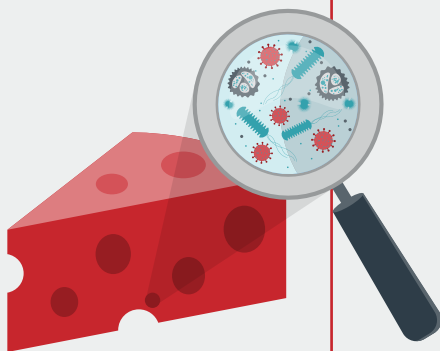
Free Radicals
Attacking Cell



Oxidative
Stress

CHEMICAL SPOILAGE

Oxidation causes discolouration, loss of nutritional value, browning, degradation of vitamins and lipids



MICROBIOLOGICAL SPOILAGE

Micro-organisms are only visible with a microscope. You can't see them, but they can see your food.

Bacteria - small unicellular living organisms

Yeast - slightly larger organisms than bacteria

Moulds - filamentous structures often visible to the naked eye

Viruses - sub-cellular structures that are hazardous and responsible for causing various illnesses

IS YOUR PACKAGING MITIGATING THE RISK OF FOOD CONTAMINATION?

Ask Sealed Air how to better protect
your food and your customers

sealedair.com

