

# PACKAGING OF SOYA PANEER



**AATMANIRBHAR BHARAT**

**PM Formalisation of Micro Food Processing  
Enterprises Scheme (PM FME Scheme)**

## Shelf Life of Product:

- It is a common alternative to meat because tofu is plant-based but rich in protein and calcium.
- The shelf life of tofu depends on a number of factors, including the date of delivery, the process of processing, and how to store the tofu.
- Beyond the date stamped on the shipment, a package of fresh tofu will last 3-5 days, but there are also other items to remember.



## Shelf Life of Product:

The shelf life of stored foodstuffs depends on the following 4 major criteria:

### 1. Temperatures

- Foods kept at room temperature or colder (24 °C or lower) can be nutritious and edible for longer than commonly assumed.

### 2. Humidity:

- The explanation for dehydrated or freeze-dried long-term food preservation is to remove moisture.
- Too much moisture fosters a climate in which microorganisms can flourish cause degradation of food.



## Shelf Life of Product:

### 3. Oxygen:

- Too much oxygen, especially in fats, vitamins, and food colours, can degrade food and encourage the growth of microorganisms.
- That is the explanation for the dry packaging of your own food items using oxygen absorbers.

### 4. Light:

- Exposure to too much light will cause food to deteriorate.
- In specific, it influences the color of food, the lack of vitamins, fats and oils, and proteins.
- Maintain long-term food storage in places with low light with the longest shelf life.



## Need for Packaging:



It's not possible to imagine food without a packet.



Food packaging is everywhere. Being such a large industry, packaging has its own principles, technology, advantages and disadvantages, processes, toxic effects and cost.

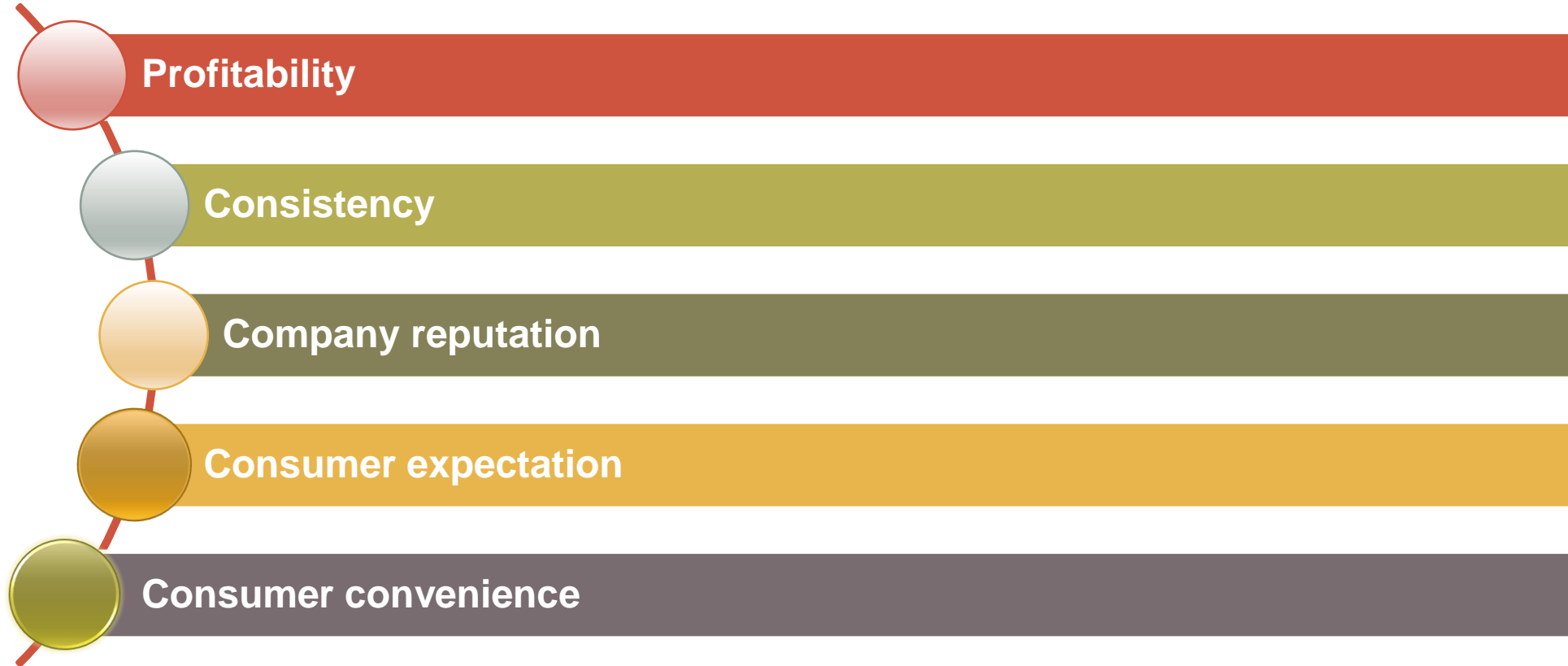


Packaging which used to be a mere necessity few decades back has now turned into an art and a science.





# FEATURES OF PACKAGING



# FEATURES OF PACKAGING

**Protect contamination**

**Maintain quality**

**Legislation (codex, local  
legislation)**

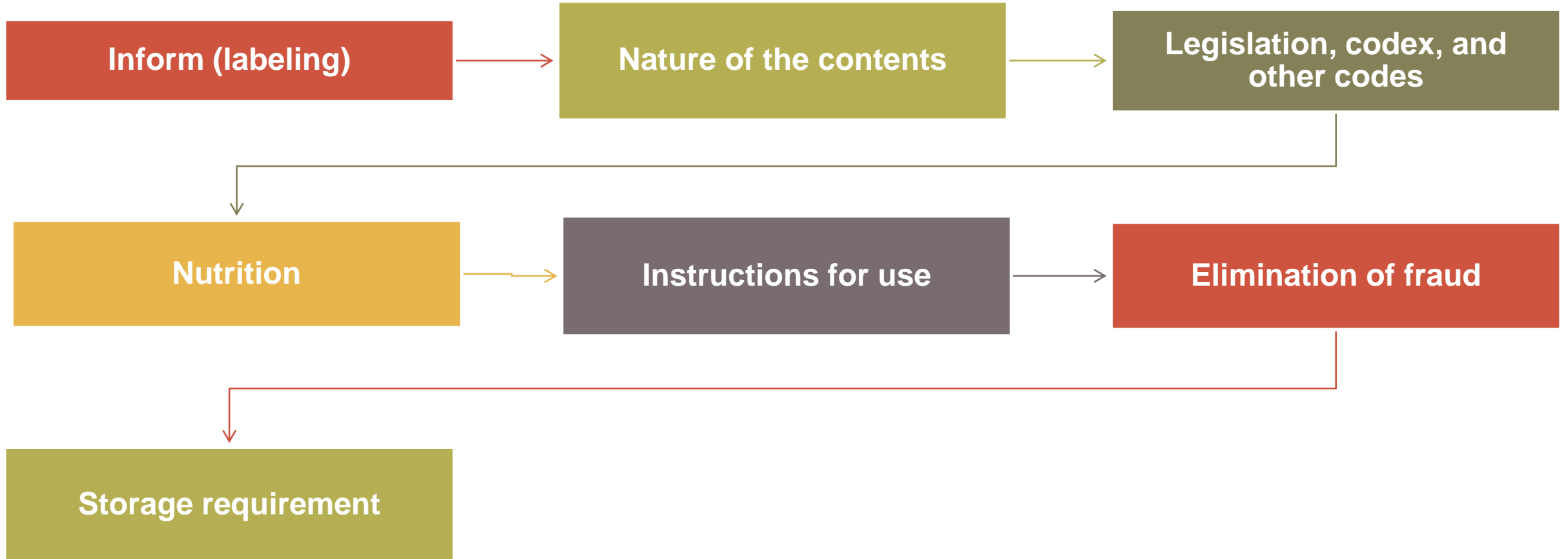
**Product consistency**

**Company reputation**





# FEATURES OF PACKAGING



# TYPE OF PACKAGING

## Primary packaging

- It refers to the product's immediate container.
- It is the packaging that most closely protects the product.
- It can also be referred to as retail or consumer packaging.
- E.g. tin cans, glass jar, plastics etc.



# TYPE OF PACKAGING



## Secondary Packaging

- Secondary packaging is the packaging that holds the individual units of package.
- Secondary packaging makes it easier for retailers to display and handle products.
- Secondary packaging may be removed from the item without changing the qualities or attributes of the good.
- Common examples include cardboard cartons, cardboard boxes, paperboard cartons, shrink-wrapped bundles Etc.

# TYPES OF PACKAGING

## Tertiary packaging

- It refers to the further packaging necessary for storage or transportation.
- It may contain a number of products within a cardboard box for easy transportation.
- Mostly curtain box are used for final packaging



# CHARACTERISTICS OF PACKAGING MATERIAL

**The material selected must have the following characteristics:**

- Must meet tamper-resistance requirements
- Must not reactive with the product
- They must protect the preparation from environmental conditions
- Must be non-toxic
- Must not impart odor/taste to the product
- Must be approved by government body.



## Laminates Pouches:

- Soy Paneer is also vacuum packed in laminated pouches to have an extended shelf.
- Material usually includes a laminate of metal & plastic





## Vegetable parchment paper

- Vegetable Parchment paper is manufactured with chlorine free highly refined pulp to develop excellent water proof and fat resistant properties.
- Vegetable parchment paper and PE bags are generally used for Soy Paneer packaging.
- PE gives greater keeping quality (7 days at 5<sup>0</sup>C) than that given by vegetable parchment Paper.



## Reportable tins

- Reportable tins are also used.
- Soy Paneer is packed in tins along with the brine.
- These tins are sterilized and it may be having a slightly cooked flavor and Mallard browning which will increase with the storage period.



## Plastic material for packaging

The printed flexible packets are generally laminates of various compositions.

Some of the commonly used laminates are:

- Polyester/metallised polyester/LDPE
- BOPP/LDPE
- BOPP/metallised polyester/LDPE
- Polyester/Al foil/LDPE



## Quality considerations during packing

Quality control of packed products is the last time the product is checked before reaching the customer.

Documented checking of the packages entails:

- Weight of the package
- Weight of the spices
- Arrangement of the packages
- Uniformity
- Damage to the product
- Defects; and Moisture content.



## Filling and Packaging machine

- This machine is used for packaging the Soya Paneer in appropriate size.
- Vacuum packaging is the more common packaging in soy Paneer



# FSSAI LABELLING REQUIREMENTS

1. Name of the Food
2. List of Ingredients
3. Nutritional information
4. Declaration Non-Vegetarian or Vegetarian
5. Information regarding food additives
6. Addition of colors and flavors
7. Net quantity
8. Name and complete address of the manufacturer
9. A lot no., Code no., and Batch number details
10. Date of manufacture or packing
11. Best before
12. Country of origin for imported food
13. Instructions for use shall be included in the label if necessary.





# FOOD SAFETY AND STANDARDS (PACKAGING AND LABELLING) REGULATIONS, 2011

- Every container in which any fruit product is packed shall be so sealed that it cannot be opened without destroying the licensing number and the special identification mark of the manufacture to be displayed on the top or neck of the bottle.
- For Canned fruits, juices and vegetables, sanitary top cans made up of suitable kind of tin plates shall be used.



## FOOD SAFETY AND STANDARDS (PACKAGING AND LABELLING) REGULATIONS, 2011

- For Bottled fruits, juices and vegetables, only bottles/ jars capable of giving hermetic seal shall be used.
- Juices, squashes, crush, cordials, syrups, barley waters and other beverages shall be packed in clean bottles securely sealed.
- These products when frozen and sold in the form of ice shall be packed in suitable cartons. Juices and Pulpes may be packed in wooden barrels when sulphated.



# FOOD SAFETY AND STANDARDS (PACKAGING AND LABELLING) REGULATIONS, 2011



- For packing Preserves, Jams, Jellies, and Marmalades, new cans, clean jars, new canisters, bottles, chinaware jars, and Aluminium containers may be used and it shall be securely sealed.
- For Pickles, clean bottles, jars, wooden casks, tin containers covered from inside with polythene lining of 250 gauge or suitable lacquered cans shall be used.

# FOOD SAFETY AND STANDARDS (PACKAGING AND LABELLING) REGULATIONS, 2011



- For Tomato Ketchups and Sauces, clean bottles shall be used. If acidity does not exceed 0.5% as acetic acid, open top sanitary cans may also be used.
- Candied fruits and peels and dried fruits and vegetables can be packed in paper bags, cardboard or wooden boxes, new tins, bottles, jars, aluminium and other suitable approved containers.
- Fruits and Vegetable products can also be packed in aseptic and flexible packaging material having good grade quality conforming to the standards laid down by BIS.

## The objectives of the scheme are:

- Support for capital investment for up-gradation and formalization with registration for GST, FSSAI hygiene standards and Udyog Aadhar;
- Capacity building through skill training, imparting technical knowledge on food safety, standards & hygiene and quality improvement;
- Hand holding support for preparation of DPR, availing bank loan and up-gradation;
- Support to Farmer Producer Organizations (FPOs), Self Help Groups (SHGs), producers cooperatives for capital investment, common infrastructure and support branding and marketing.
- <https://mofpi.nic.in/pmfme/docs/SchemeBrochure1.pdf>



For More details Contact:

National Institute of Food Technology and Entrepreneurship  
and Management  
Ministry of Food Processing Industries  
Plot No. 97, Sector-56, HSIIDC, Industrial Estate, Kundli,  
Sonipat, Haryana-131028

Website: <http://www.niftem.ac.in>

Email: [pmfmecell@niftem.ac.in](mailto:pmfmecell@niftem.ac.in)

Call: 0130-2281089