## **Packaging food**

Author: Copîl Irina Ling. cons: A. Jechiu

Packaging is the science, art and technology of enclosing or protecting products for distribution, storage, sale, and use. Packaging also refers to the process of design, evaluation, and production of packages. It can be described as a coordinated system of preparing goods for transport, warehousing, logistics, sale, and end use. Packaging contains, protects, preserves, transports, informs, and sells [1]. In many countries it is fully integrated into government, business, and institutional, industrial and personal use.

Food packaging is packaging for food. It requires protection, tampering resistance, and special physical, chemical, or biological needs. There are some functions of food packaging: physical protection, barrier protections, protection containment or aglomeration, information transmission, marketing, security, convenience, portion control. Physical protection is the function of packaging food in which food is enclosed in the package and may require protection from, among other things. Barrier protection presents a barrier from oxygen, water vapor, dust. Containment small items are typically grouped together in one package for reasons of efficiency. Information transmission - packages communicate how to use, transport, recycle, or dispose of the package or product. Marketing is the packaging and labels can be used by marketers to encourage potential buyers to purchase the product. Security - packaging can play an important role in reducing the security risks of shipment. Convenience - packages can have features which add convenience in distribution, handling, stacking, display, sale, opening, reclosing, use, and reuse. Portion control is single serving packaging has a precise amount of contents to control usage [2].

The most common packaging materials used by food manufacturers are plastic, aluminum, and paper, glass, steel and cardboard. Plastic is the material of choice for most frozen foods, fresh perishable food items, snack foods like chips and pretzels, and a variety of bakery items. Aluminum is best for beverages like juices, soft drinks and beer, and for canned perishable foods and some baked foods. Cardboard packaging is used for both frozen and fresh perishable foods and dry goods like cereals, mixes and races. Paper one of the most widely used packaging materials, particularly corrugated cardboard used for transport packaging. Steel is a widely used packaging material for food, paint and beverage as well as aerosols. Recycling steel brings significant resource and energy savings. Steel this is the most common form of packaging waste. Glass can be returned ad re-used or recycled easily and a well-established recovery and recycling system.

Packaging food is very popular in every day life. We use it because packaging provides a physical barrier between a product and the external environment thereby ensuring hygiene and reducing the risk of product wastage due to contamination. Some forms of packaging prolong the food life. Some packagings are also needed for safe and efficient transportation. Packaging is also used to provide customers with information and instructions, for which there are some legal requirements.

In conclusion it's worth mentioning that the global food packaging industry is now worth \$100bn-a-year, growing 10-15% each year. Anything between 10% and 50% of the price of food today can be down to its packaging. As the amount of rubbish we produce increases, financial and environmental costs to our world also increase. But with increasing packaging industry increase and global anti counterfeit packaging market .It is expected to be worth US \$79.3 billion by 2014,growing at an estimated CAGR of 8.6% from 2009 2014 [3].

## **Bibliography:**

- 1. Brody, A. L., and Marsh, K, S., "Encyclopedia of Packaging Technology", John Wiley & Sons, 1997, p. 102-112.
- 2. Soroka, W. (2002). Fundamentals of Packaging Technology. Institute of Packagin Professionals. p. 210-212.
- 3. Stillwell, E. J, (1991) "Packaging for the Environment", A. D. Little, p. 55-60.