You May Not Think About How Safe Your Food Is to Eat But Packaging Providers Think About Nothing Else

Packaging is a mega multitasker protecting food, reducing waste, and lessening carbon impacts

SEE
Automation • Digital • Packaging

Plastic packaging prevents food waste, which cuts carbon emissions. Decomposing food produces methane, a greenhouse gas 21 times more potent than carbon dioxide.[5]

Plastic packaging can nearly triple the amount of time a fruit or vegetable remains fresh.[2]

Fish packaging has specific oxygen transmission and temperature requirements regulated by the FDA for consumer safety.[3]

On average, 1.6 million people across the globe are sickened every day from contaminated food.[1] Packaging helps keep food safe to eat.

Vacuum packaging red meat eliminates oxygen which reduces the growth of typical spoilage organisms, thereby extending product shelf life.[4]

Around 931 million tonnes of food waste was generated in 2019, 61% of which came from households.[6] Packaging helps prevent and reduce food waste.

Sources: [1]World Health Organization, "World Food Safety Day Campaign;" [2]Plastics Industry Association, "Rethink Plastic Packaging;" [3]U.S. Food and Drug Administration, "Fish and Fishery Products Hazards and Controls Guidance;" [4]Beef Checkoff, "Best Shelf Life;" [5]American Chemistry Council, "There's a Reason We Use Plastics to Package Food;" [6]United Nations Environmental Programme, "Food Waste Index Report."