

The perfect atmosphere for your infant formula

According to the World Health Organisation, proper infant nutrition is fundamental to a child's continued health, from birth through adulthood. Product quality and safety is crucial for this vulnerable group of newborns. Producers therefore need to avoid any risk of distrust caused by detrimental effects throughout the entire supply chain.

When infant formula is exposed to atmospheric oxygen, the unsaturated fats in the product may oxidate rapidly. This can result in a decrease in nutritional quality, off-flavours and rancidity. However, when oxygen is used in extremely low concentrations, it helps to maintain colour, aroma and flavour. How then to protect your infant formula and keep it in perfect condition? Our answer: **by creating a Modified Atmosphere in FIBCs**. Using gases such as nitrogen, the oxygen level will be reduced to preserve product quality and extend shelf life.

Our MAP Solution for FIBCs, your benefits



Consistent quality & taste



Food waste reduction



Product safety



TCO optimisation



No chemical treatment



In a nutshell: Our MAP solution for FIBCs

To create a Modified Atmosphere in an FIBC, an inner liner with a special valve is needed.

In our own FIBC production facility in Bangladesh, this valve is sealed into the FIBC liner in our state-of-the-art clean room for food safe and pharma clean packaging.

Different options are available to achieve the ideal product-specific atmosphere in the FIBC: the liner can be vacuumised, or gases such as nitrogen and carbon dioxide can be added.

Thanks to a special membrane in the valve, the conditions inside the FIBC can be measured without perforating the liner.

Hungry for more?

Watch the video and contact us now!



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