







# FOOD PACKAGING: NEEDS AND REQUIREMENTS OF THE COMPANIES

In the **Activity 1.1** of D4PACK project the objective was to analyse agrifood companies' technical needs and level of readiness with respect to new technology transfer solutions, in order to:

- Identify the real needs of agri-food companies regarding next-generation packaging solutions.
- Analyze the most commonly used packaging solutions, along with the decision-making processes and criteria behind their selection.
- Assess the level of awareness among companies about next-generation packaging options.
- Define the Technology Transfer Services that the project will offer to companies.

## <u>Methodology</u>

Partners contucted deep interviwes on 29 companies located in four areas (Czech Republic, Hungary, Italy and Slovenia) belonging to the sub-sectors fruits and vegetables, dairy products, meat.

# **Meat sector**

## Requirements

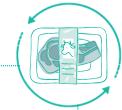
- Food product protection, with a focus on:
  - extension of shelf life;
  - food safety, maintaining quality, taste and freshness of meat.

## **Equipment**

- Modified Atmosphere (MAP) and vacuum packaging to ensure product quality and safety.
- In-house packaging lines, which are necessary due to the short shelf life of meat products.

#### Challenges

- Preserving premium quality, safety, durability, and resistance to temperature changes.
- Complying with product labeling regulations.
- Introduce standardized films for packaging.
- Sustainability: lack of applicable solutions, so proceed with experimental testing.
- Cost of packaging: proposed to be managed through annual tenders among suppliers.
- Difficulty in finding reliable suppliers for high-quality materials: possible solution through annual tenders.
- Specific problems such as color migration, mechanical damage to perforated trays, bag color: resolved through complaints and compensation.











# Requirements

- Food safety and security to protect products from external influences and during transportation to ensure preservation.
- Tamper-proof packaging and extension of shelf life.
- Packaging that is easy to purchase and has wide availability.
- The date must be affixed to each item, so it must be technically feasible.
- Packaging should also serve aesthetic and marketing purposes.

# **Equipment**

- MAP and vacuum packaging.
- Shrink wrapping is typical for GRANA cheese.
- In-house packaging lines to be kept under own control.



# Challenges

- Finding a supplier having enough capacities and assortment choice (best practise).
- Reducing the weight of plastic packaging materials.
- Optimization of the currently used packaging solutions.
- Finding a supplier having enough capacities and assortment choice.

# Fruit and vegetables products

# Requirements

- Food safety: materials must be suitable for food contact and avoid migration phenomena.
- Extension of shelf life: essential to maintain product quality.
- Breathability of packaging: there must be ventilation holes to avoid premature spoilage.
- Integrity and strength: packaging must ensure physical durability based on the time between collection and point of sale.

# **Equipment**

- It is essential that the packaging be breathable (with holes) to prevent products from rotting.
- In-house packaging lines to be kept under own control.



## Challenges

- Regulatory compliance: it is essential to comply with laws and regulations regarding packaging.
- · Adapt to the demands of large retailers.
- Contain packaging costs, as these are low unit value products.
- Adaptability to irregular shapes (e.g., round fruits): packaging must be functional and optimized.
- Material optimization: reduce quantity and thickness, with a focus on reducing plastic.
- Physical integrity of packaging: critical for 3-4 week shipments.
- Technological obsolescence: some current solutions no longer keep pace with modern needs.









# The needs of agrifood companies

The interviews revealed the following assistance needs indicated by companies:

# 1. Technological support

Companies require technical support on several fronts, including:

- Collaborations with research organizations to identify and test real alternatives to current packaging materials.
- o Trials of new technologies and design of packaging with more sustainable characteristics.
- Assistance in selecting raw materials and evaluating their composition.
- o Information on the impact of packaging changes on product quality and shelf-life.
- Assessment of sustainability and effects on the entire production chain.

## 2. Supply chain integration and sectoral cooperation

Enterprises emphasize the need to:

- Ensure a coherent and integrated supply chain between packaging manufacturers, food industries (meat, dairy, fruit and vegetables), customers and retail.
- Find solutions to improve recyclability of contaminated packaging (e.g., with meat juices).
- Share experiences and experiments among companies in the same industry.
- Coordinate joint initiatives to develop common solutions.

#### 3. Consulting on regulations and market trends

Companies highlight a strong need for:

- Up-to-date information on market trends and innovations in the packaging industry.
- Reliable sources of data.
- An efficient system for timely updates in legislative matters, now often acquired in an autonomous and fragmented manner.

## 4. Financial support and incentives

Among the main requirements:

- Funding for research, innovation and the purchase of new packaging lines.
- Tax breaks and incentives for the use of sustainable materials, which are often more expensive.
- Extension of economic support beyond the duration of European projects to offset increased operating costs.
- Reductions on environmental taxes.