Packaging Requirements for Fresh Fruits and Vegetables

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Abstract—India is the World's second largest producer of food next to China. It has the potential of being the biggest with the food & agricultural sector. The food processing industry is one of the largest industries in India – It is ranked 5th in terms of production, consumption, export & expected growth. The food sector has been witnessing a marked change in consumption patterns, especially in terms of food. Fruit and vegetable processing in India is almost equally divided between the organized & unorganized sector. Most of the units engaged in above are currently export oriented. Sub tropical & tropical fruits & vegetables e.g. pineapple, banana & tomato are susceptible to chill damage at temperatures below 50° F (10° C). At temperatures above 50° $F(10^{0}C)$, normal enzymatic & microbiological deteriorations occur. Food transportation relies on proper Food packaging. Reasons for Food Packaging for Consumer are the foods that are manufactured need to be sealed in packaging that can preserve the freshness and keep the food from becoming contaminated. Packaging will have a list of ingredients & nutritional values listed so that the consumer can see what was used to make the product and what the total nutritional value is for that particular product. The food product will be sealed in the packaging to prevent tampering the product. Packaging is used for safety & protection but it is used to catch the attention of the consumer. Bright colors, shiny packaging & unique shapes will draw the consumer's eye. Manufactures want a packaging that will jump out at the consumer to help sell the product. Packaging has a stamped code date, which is the date that the product was made or the date the product should be used by. Packaging protects food against a hostile environment. In conclusion, food packaging is of great importance to both sellers and buyers of products. It can prevent spoiling, breakage, tampering or theft; enhance convenience in use or storage & make products easier to identify.

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