

A Vision of Food Packaging in Metal Cans

Aaron L. Brody
President and CEO
Packaging/Brody, Inc.

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Food Preservation

- Prolongation of safety and quality of food products
 - Refrigeration
 - Chilling
 - Freezing
 - Drying
 - Water activity control
 - Chemical additives
 - Combination technologies

Food Canning

- Preservation processes using heat in conjunction with other technologies to control microbiological, enzymatic, and biochemical changes – mostly.

Food Canning

- ❑ May also include food/beverage preservation by combination technologies, e.g., carbon dioxide, water activity, mild heat, etc.
- ❑ May also be applied for dry and controlled water activity products

Food Canning

- Acidity or pH.
 - Less than pH. 4.6 – high acid
 - Fruity/tomato products
 - Few to new pathogenic microorganisms more sensitive to heat
 - Can be sterilized by temperature less than 212° F.
 - Greater than pH. 4.5 – low acid
 - Meat, fish, dairy, vegetable products
 - Can contain microbiological pathogens
 - Less sensitive to heat
 - Sterilization at temperatures above 212° F.
 - Regulated

Food Canning

- High Acid (less than pH 4.6)
 - Hot fill
 - Product heated outside of package
 - Product filled hot into package
 - Package sealed
 - Product cooled
 - Steam within package condenses
 - Partial vacuum
 - Pressure differential

Multilayer Barrier Plastic Can



Food Canning

- Low Acid (greater than pH 4.5)
 - Product filled
 - Package hermetically sealed under vacuum
 - Package heated to $>212^{\circ}$ F.
 - Pressure and differential
 - Rate of temperature increase
 - Slowest heating point reaches specified temperature
 - Static of agitating
 - Product within package cooled to retard further cooking
 - Permanent records must be maintained
 - Product generally overcooked, relatively low quality

Food Canning

- Dry
 - Coffee: roasted and ground
 - Steel cans
 - Bright pack with oriented polypropylene film labels
 - Lithographed
 - Plastic cans
 - Folger's high density polyethylene
 - Composite paperboard cans
 - Other food products
 - Baking powder

Decorative Steel Can



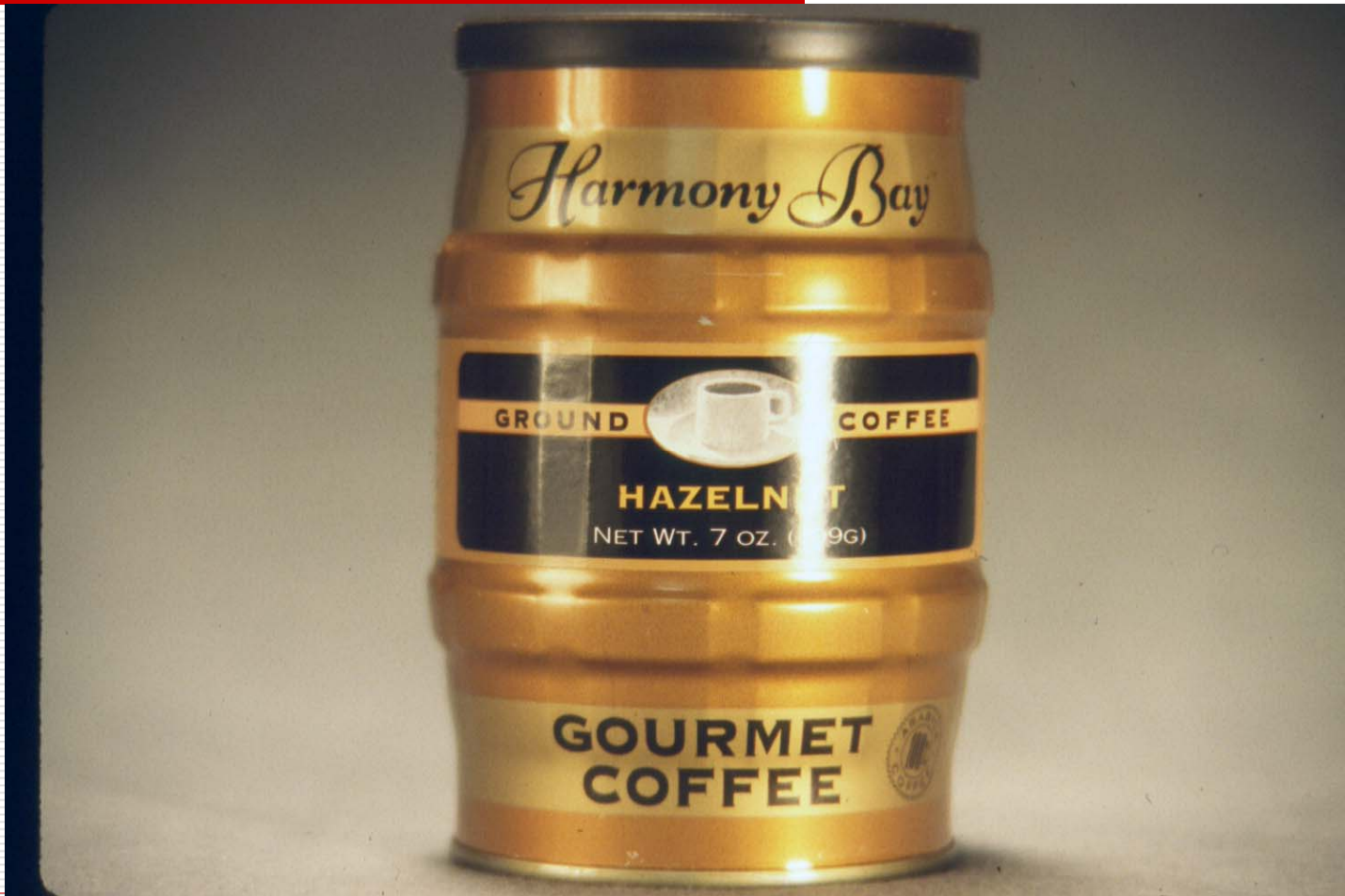
Steel Package



Shaped Steel Package



Shaped Steel Coffee Can



Spiral Wound Paperboard Composite Canister



Plastic Can for Roasted and Ground Coffee



Food Canning

- Controlled water activity
 - Syrups
 - Steel
 - Steel with plastic pour spout
 - Plastic
 - Edible oils
 - Offshore on F cans with plastic fitments

F-Style Steel Can for Edible Oil



Steel Can with Plastic Dispenser Closure



Food Canning

- Aseptic
 - Product sterilized outside of package
 - Continuous heat exchanges
 - Cooled before filling
 - Package sterilized independently of product
 - Superheated steam
 - Chemicals
 - Other
 - Product and package assembled under sterile conditions
 - Delivers better quality than hot fill or retorted
 - Can be used for almost any package structure
- Decoration need not be thermally resistant

Aseptic Steel Cans with Shrink Film Labels and easy open Aluminum Closures



Tetra Prism Aseptic Paperboard Composite Carton



Barrier Plastic Aseptic Package



Aseptic Barrier Plastic Package



Aseptic Paperboard Composite Canister



Hypa Pak Aseptic Paperboard Composite Can



Food Canning

- Package structures
 - Glass jars/bottles
 - Metal cans
 - Steel
 - Aluminum
 - Metal trays
 - Plastic cans
 - Plastic bottles/jars
 - Plastic trays
 - Flexible pouches
 - Paperboard composites
 - Spiral wound cans
 - Brick shaped cartons

Food Canning

- Glass jars/bottles
 - Transparent, inert, heat resistant
 - Declining in importance
 - Heavy
 - Fragile
 - Energy intensive
 - Severely cannibalized by plastic jars/bottles

Food Canning

- Metal cans
 - Aluminum
 - Almost always two piece with easy open ends
 - Majority in United States/Canada
 - Carbonated beverages
 - Internally pressurized
 - Impacted by polyester bottles

Food Canning

□ Aluminum

- Beer
 - Internally pressurized
 - Very low oxygen
 - Most are heat pasteurized
 - Slight market penetration by barrier polyester bottles
- Some applications for aseptic beverages – Europe

Food Canning

- Steel
 - Three-piece
 - Tin free steel
 - Welded side seam
 - Increasingly (40+ %) one end is full panel easy open steel
 - Campbell's single strength soups
 - Contoured
 - Low acid – retorted
 - High acid – hot filled
 - Narrow end seam
 - Reduced diameter
 - Requires stronger steel alloy

Shaped Steel Can



Shaped Steel Can – with peel open top



Food Canning

Metal

- Shallow draw
 - Rectangular
 - Round
 - Seamed closure
 - Peel off opening
- Tapered for nesting
- Bottles
 - Screw-off closure
 - Hot fill

Peel Open Closure on Shallow Draw Aluminum Can



Aluminum Bottle



Aluminum Bottle



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Food Canning

- Aluminum
 - Shaped
 - Embossed
 - Surface texture

Shaped Coca Cola Cans



Aluminum Bottles



Embossed Aluminum Can



Food Canning

- Plastic – for wet foods
 - Multiwall barrier
 - Two piece
 - Metal closure
 - Full panel
 - Plastic closure
 - Friction heat sealed
 - Full panel opening
 - Contains oxygen scavenger
 - Shallow
 - Undulating walls
 - To facilitate microwave penetration

Microwaveable Barrier Plastic Can



Food Canning

Plastic – for wet foods

- Cup style
 - For sipping
- Decoration – separate expanded polystyrene label
 - Applied after retorting
 - Thermal insulator
 - Decoration on surface of polystyrene

Retort Plastic Can for Sipping



Let Pak Retort Plastic Cans



Food Canning

Plastic/metal

■ Insert injection molded

- Metal

- Plastic

■ Coated steel

- Polyester film

 - Laminated

 - Extrusion coated

- Decoration on film exterior

Insert Injection Molded Plastic/Aluminum Can



Polyester Film Lined Steel can – Diamond Surface



Food Canning

Issues

Rigid metal

- Thermal resistance

- Pressure resistance

- Low acid

 - Regulatory compliance

 - Thermal transmission

- High acid

 - Pressure resistance

 - Counterpressure

Food Cans

- Decoration
 - Traditional paper label
 - Newer: three piece
 - Decorate in flat
 - Increasing proportion of two piece food
 - Decorate in round
 - Plastic labels
 - Increasing full body shrink film labeling
 - Higher gloss
 - Sharper graphics

Food Canning

- Alternatives to metal can – for high acid
 - Flexible laminations
 - Pouches
 - Pillow
 - Stand-up
 - Consumer size
 - Food service
 - Hot fill
 - Increasingly for tomato products
 - Barrier flexible trays

Hot Filled Stand Up Pouch



Hot Fill Polyester Bottle



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Hot Fill Barrier Plastic Cup



Food Canning

□ Alternatives – Low acid

- Retort pouches
 - Laminations
 - Aluminum foil
 - Silica (glass) coated polyester
 - Four-side seal style
 - Stand-up style
 - Consumer sizes
 - Pet foods
 - Tuna fish
 - Rice
 - Poultry

Retort Pouches

□ Advantages

- Reduced thermal input
 - Better quality
 - Flavor
 - Color
 - Texture
- Theoretically reduced cost because less mass
- Increased graphic surface

Retort Pouches



Retort Pouches

Issues

- Regulatory compliance
 - Actual pouch cost
 - Assurance of hermetic seal
 - 100 % inspection required
 - Relatively slow speed equipment
 - Special retorts required
 - Limited capacity
 - Distribution stacking strength
 - Shelf display

Food Canning

Alternatives

Retort trays

- Multilayer barrier plastic
- Flexible closure
- Peel off
- Consumer sizes only

Retort Trays

Advantages

- Reduced thermal input and so better quality
- Potential for reduced cost
- Ready-to-heat-and-eat
- Products
 - Pet foods
 - Entrees

Retort Tray



Retort Barrier Plastic Tray



Retort Trays

Issues

- Regulatory compliance
- Actual package costs
- Relatively slow speed equipment
- Assurance of hermetic seal
 - Inspection required
- Limited capacity
- Shelf display

Retort Tray



Food Canning: Low Acid

Alternatives

- Retortable barrier plastic cans
 - Largely for microwavable cans
 - Very few cylindrical shaped plastic cans
- Retortable barrier plastic bottles
 - Very few
 - Require metal closures

Retort Barrier Plastic Can



Retorted Barrier Plastic Bottle



Food Canning

Alternatives

■ Retort carton

- Composite paperboard

- Brick shape

- Retorted

- Compact unit pack

- Decoration surface

- Tetra Pak Recart

■ Hot fill carton/can

- Composite paperboard

Rekart – Retort Composite Paperboard Carton



Food Canning

Alternatives

Aseptic

Low acid

Particulate

- Approved by regulatory authorities for one product
- No commercial applications in United States
- Each product/package integer must receive separate approval
- No equipment in place

Aseptic

- Ohmic resistance heating
 - Requires aseptic packaging
 - No commercial equipment in United States
 - Excellent quality

Food Canning

Alternative – Thermal

■ Microwave/steam

- Outstanding quality
- Barrier plastic tray
- Very short thermal cycle
- No commercial equipment in United States

■ Hurdle technologies

- Campbell's Tomato Soup
- Polyester jar

Polyester Bottle+Hurdle Technology



Food Canning

Alternatives

- Spiral wound composite paperboard carton
 - Largely wet shelf stable, controlled water activity and dry products
 - Tested for:
 - Aseptic
 - Hot fill high acid
 - Retort

Food Canning

- Alternatives – non-thermal
 - Ultra high pressure
 - Electrical pulse
 - High intensity light pulse
 - Ionizing radiation
 - Gamma ray
 - X-ray
 - Electron beam

Food Canning

Enhancements

■ Self-heating

- Cans

- Trays

- Pouches

■ Self-cooling

- Freon

- Water evaporation

- Carbon dioxide release

Self Heating Package



Food Can Enhancements

- Easy-opening
 - Button: Dot-Top
 - Peel open plastic “dot”
 - Releases vacuum
 - Removable/reusable closure
 - Peel off
 - Double seam closure with peelable flexible adhered

Silgan Dot.Top Vacuum Release for Easy Open Steel Can



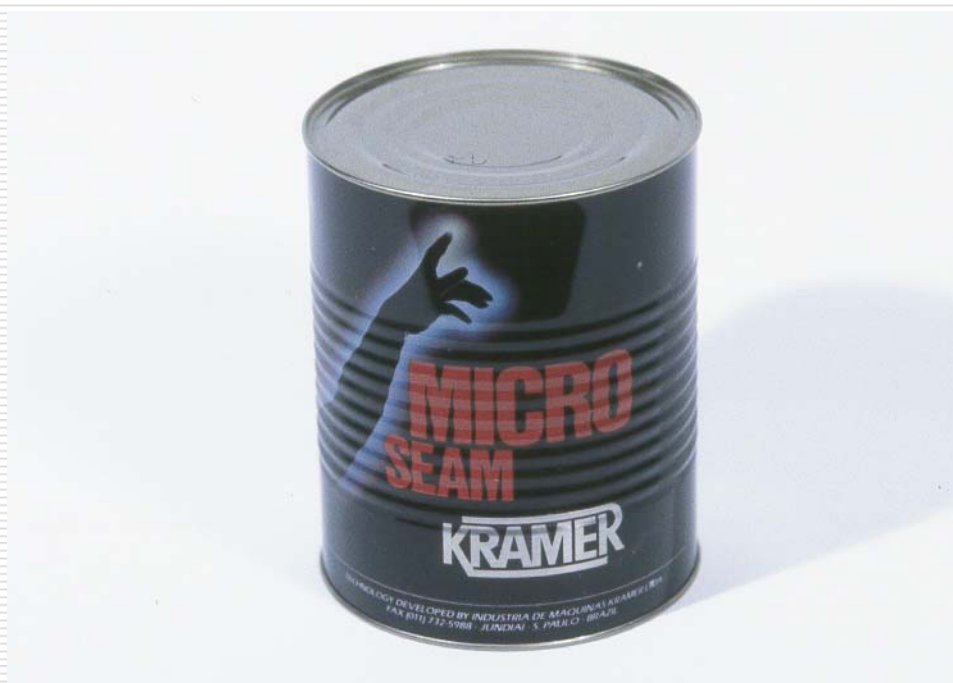
Peel Open Double Seam Can Closures



Easy Open Can Top



Microseam Can



Food Canning

Enhancements

- Active Packaging – senses change and alters properties
 - Moisture controllers
 - Oxygen scavengers
 - Odor removers
 - Aroma enhancers
 - Antimicrobials

Intelligent Packaging

- Senses change and signals
 - Location
 - RFID
 - Spoilage
 - Pathogens
 - Quality
 - Nutritional value

Food Canning: The Future

- Bottles/Jars
 - Glass will continue to decline as a food and beverage package
 - Plastic will continue to increase
 - Polyester
 - Barrier polyester
 - Silica coated
 - Thermoset coated
 - Ethylene vinyl alcohol
 - Oxygen scavengers
 - Multilayer polypropylene
 - Ethylene vinyl alcohol barrier material

Food Canning: The Future

- Metal cans
 - Aluminum for beer and carbonated beverages
 - Static - little growth
 - Cannibalization by polyester bottles
 - Steel for beverages
 - Declining
 - Polyester bottles
 - Steel for cans
 - Static to declining
 - Product quality
 - Competitive structures

Food Canning – The Future

Metal can alternatives

■ Plastic cans

- Increasing modestly

■ Retort pouches

- Increasing rapidly
- Represent only tiny fraction of total

■ Retort trays

- Increasing
- Miniscule fraction

Food Canning – The Future

□ Metal can alternatives

■ Hot fill pouches

- For food service
- Number ten can replacement
- Possibly 40 % of number ten cans have been replaced
- Largely for tomato products
- Some consumer size applications
 - Tomato products
 - Cheese sauces, etc.

Hot Filled Stand Up Pouch



Food Canning: The Future

- Alternatives to canning
 - Chilled
 - Cook/chill
 - Sous vide
 - Hurdle technology – chilled
 - All increasing rapidly
 - Represent major proportion of packaged foods

Food Canning: The Future

- Strategy should be to focus on food **packaging** and not on cans per se.

- Within metal cans, focus on tomorrow's technologies
 - Shapes
 - Plastic coated
 - Plastic/metal composites
 - Easy open

Shaped Three Piece Steel Can



Tapered Can for Empty Nesting



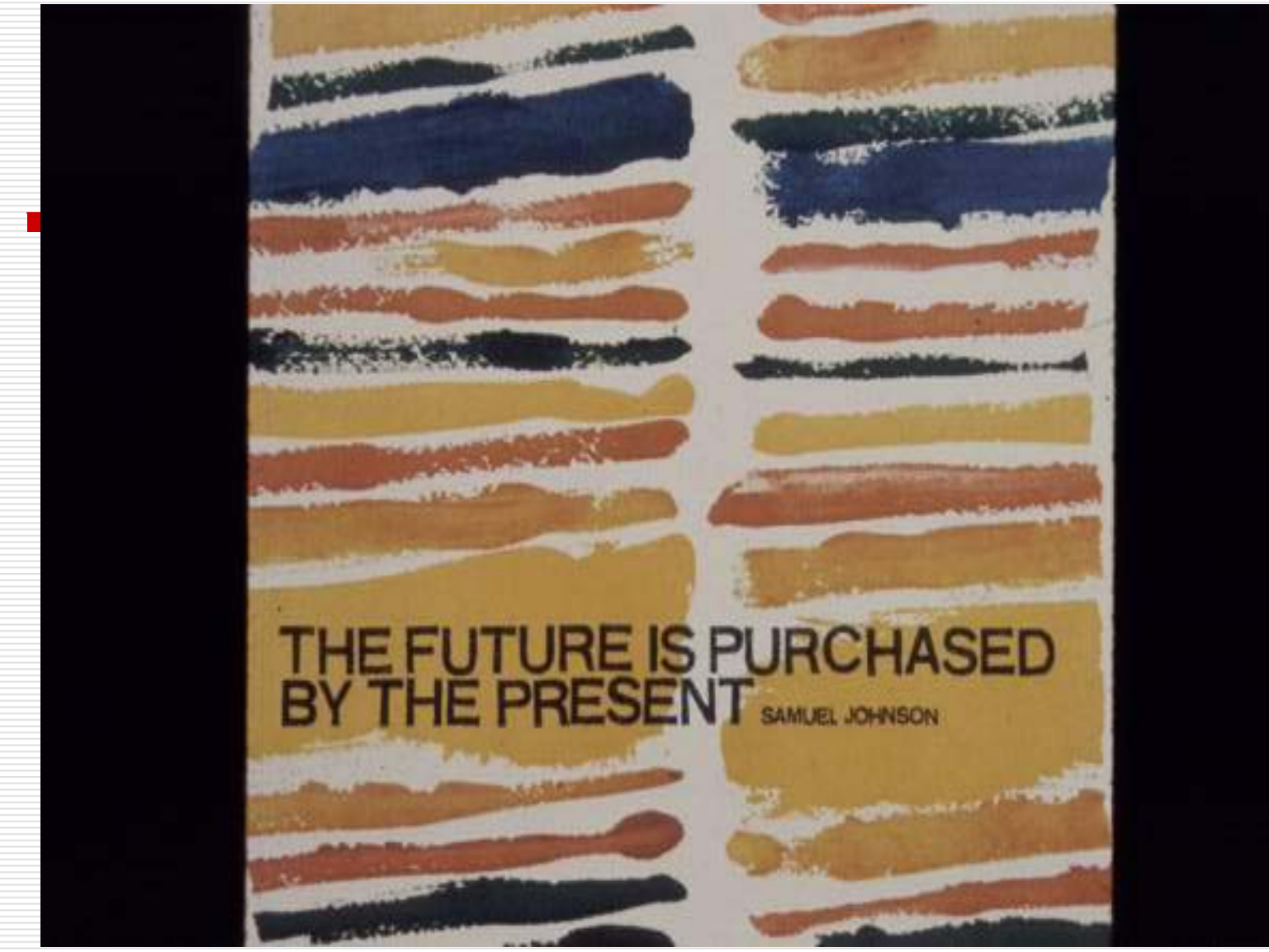
Instant Custom Decoration



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**THE FUTURE IS PURCHASED
BY THE PRESENT**

SAMUEL JOHNSON