

RECOMMENDATIONS FOR DEHYDRATED ONION FLAKES

A. Product

Based on the discussions with the trade and laboratory shelf-life studies, it is recommended that the product – Dehydrated onion should have the moisture content of less than 8% to achieve a reasonable shelf-life period.

Hence dehydrated onion with a moisture level of 6.60% is recommended for packaging and marketing.

B. Unit Packaging System

The recommended unit packaging system is a pouch of flexible laminate (Specification details given in Annexure – XXIII). The pouch is a 4 sides seal flat pillow pouch.

After filling the product, it is recommended to flush it with an inert gas (nitrogen) and close the pouch by heat sealing. The recommended quantity per pouch is 50 grams and 100 grams.

C. Bulk Packaging System

The recommended bulk packaging system is based on corrugated fibreboard (CFB) box of RSC (Regular Slotted Container) style.

The CFB boxes are developed for 4 kg and 6 kg of the product. The dimensional and other specifications are given in Annexure – XXIII.

While working out of the placement of unit pouches inside the bulk box, the unit pouches are placed flat in the boxes in all the cases. Every 2 layers of pouches are separated by 3 – ply. CFB middle separator plates. All the boxes also provided with 3 - ply CFB top and bottom plates.

The boxes are erected by folding the bottom flaps and then closed by application of pressure sensitive tape in ‘H’ manner. After filling the box with unit pouches (in suitable numbers), the boxes are closed by folding the top flaps, by application of pressure sensitive tape in ‘H’ manner. The box should be reinforced with two synthetic straps in the girth direction. The straps are to be applied by tensioning them and by heat sealing the overlapping ends.

RECOMMENDATIONS FOR DEHYDRATED GARLIC POWDER

A) Product

Based on the discussions with the trade and laboratory shelf-life studies, it is recommended that the product – Dehydrated Garlic powder should have the moisture content of less than 5% to achieve a reasonable shelf-life period.

Hence dehydrated Garlic powder with a moisture level of 2.10% is recommended for packaging and marketing.

B) Unit Packaging System

The recommended unit packaging system is a pouch of flexible laminate (Dimensional details given in Annexure - XXIV). The pouch is a 4 side seal flat pillow pouch.

After filling the product, it is recommended to flash it with an inert gas (nitrogen) and close the pouch by heat sealing. The recommended quantity per pouch is 100 grams and 200 grams.

C) Bulk Packaging System

The recommended bulk packaging system is based on corrugated fibreboard (CFB) box of RSC (Regular Slotted Container) style.

The CFB boxes are developed for 6 kg and 8 kg of the product. The dimensional and other specifications are given in Annexure - XXIV.

While working out the placement of unit pouches inside the bulk box, the unit pouches are placed flat in the boxes in all the cases. Every 2 layers of pouches are separated by 3-ply CFB middle separator plates. All the boxes also provided with 3-ply CFB top and bottom plates.

The boxes are erected by folding the bottom flaps and then closed by application of pressure sensitive tape in 'H' manner. After filling the box with unit pouches (in suitable numbers), the boxes are closed by folding the top flaps, by application of pressure sensitive tape in 'H' manner. The box should be reinforced with two synthetic storages in the girth direction. The straps are to be applied by tensioning them and by heat sealing the overlapping ends.

RECOMMENDATIONS FOR AFD CORN

A) Product

Based on the discussions with the trade and laboratory shelf-life studies, it is recommended that the product – AFD corn should have the moisture content of less than 6.00% to achieve a reasonable shelf-life period.

Hence AFD Corn with a moisture level of 4.2% is recommended for packaging and marketing.

B) Unit Packaging System

The recommended unit packaging system is a pouch of flexible laminate (specification details given in Annexure - XXV). The pouch is a 4 sides seal flat pillow pouch.

After filling the product, it is recommended to flash it with an inert gas (nitrogen) and close the pouch by heat sealing. The recommended quantity per pouch is 50 grams and 100 grams.

C) Bulk Packaging System

The recommended bulk packaging system is based on corrugated fibreboard (CFB) box of RSC (Regular Slotted Container) style.

The CFB boxes are developed for 4 kg and 6 kg of the product. The dimensional and other specifications are given in Annexure - XXV.

While working out the placement of unit pouches inside the bulk box, the unit pouches are placed flat in the boxes in all the cases. Every 2 layers of pouches are separated by 3-ply CFB middle separator plates. All the boxes also provided with 3-ply CFB top and bottom plates.

The boxes are erected by folding the bottom flaps and then closed by application of pressure sensitive tape in 'H' manner. After filling the box with unit pouches (in suitable numbers), the boxes are closed by folding the top flaps, by application of pressure sensitive tape in 'H' manner. The box should be reinforced with two synthetic straps in the girth direction. The straps are to be applied by tensioning them and by heat sealing the overlapping ends.