

# COURSE SUMMARY

## Packaging & Shelf Life

*...bridge to a better product*

### INTRODUCTION

Food packaging plays a vital role in preserving food throughout the distribution chain. Without packaging, the processing of food can become compromised as it is contaminated by direct contact with physical, chemical, and biological contaminants. In recent years, the development of novel food packaging (modified atmosphere & active packaging) has not only increased the shelf life of foods, but also their safety and quality - therefore bringing convenience to consumers. Directly related, and interlinked, with food packaging is the concept of shelf life - the length of time that foods, beverages, pharmaceutical drugs, chemicals, and many other perishable items are given before they are considered unsuitable for sale, use, or consumption.

### OBJECTIVES

- 🔥 To disseminate the information on types of packaging materials
- 🔥 To ensure the importance of selecting proper food packaging materials for the results in prolong shelf life

### LEARNING OUTCOMES

On completion of this course, participants will be able to:

- 🔥 Review of how the different materials may influence time of failure or the shelf life
- 🔥 Understand the effect of the supply chain on product and packaging
- 🔥 Know how to select the proper packaging material which ensures the safety and stability of food products

### TARGET PARTICIPANTS

- 🔥 R&D Managers/Executives
- 🔥 New Product Development Technologists
- 🔥 Packaging Technologists



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## COURSE LEVEL

Intermediate to Advanced

## COURSE DURATION

2 Days

## COURSE FEE

RM 901 (inclusive 6% GST)

**HRDF CLAIMABLE**

## COURSE CONTENT

- 🍷 Deteriorative reaction in food
- 🍷 Functions of packaging
- 🍷 Types of packaging materials
- 🍷 Relationship between food packaging and shelf life of food
- 🍷 Group Activity 1
- 🍷 Shelf life of food – principles and methodologies
- 🍷 Shelf life estimation and packaging selection
- 🍷 Group Activity 2