

active packaging

food packaging designed to modify the atmosphere within the package in order to increase the shelf-life of the product

aseptic

sterile

composite packages

packaging made from two or more different packaging material types which are fused together in a single unit and cannot be separated by the consumer

distribution

the process of the transporting, handling and storage of food products from the manufacturer's facility to the point of sale

enzyme

a chemical substance that acts as a catalyst

extrusion

a method of processing where a viscous liquid is forced through a narrow opening and becomes a solid in the shape of the opening

Food Standards Code

a document that sets out conditions that must be met before food is sold

head space

the small amount of space left in all cans and other containers to allow for expansion of the product during heating

hopper

a cylindrical-shaped container with a funnel at its base

inert

chemically inactive material

laminated

the process of combining two or more layers of material to form packaging, with the layers held together by an adhesive or heat bonding

microbial

a tiny life form

modified atmosphere  
packing

when either the starting atmosphere surrounding food is controlled and the packaging is inert, or the packaging material itself controls the movement of gases from inside and outside of the package

nutrition panel

a table appearing on a label outlining the nutritive value of the food per serving and per 100 grams

pasteurisation

the process by which milk is sterilised by holding it at a high temperature for a period of time

primary packaging	the immediate container or wrapping the product is protected in
rancid	food that has the unpleasant smell or taste of decomposing oils or fats
secondary packaging	the container or wrapping holding several similar primary packaged items together
self-regulated	a business or group of businesses that establish a code of practice that controls their operation
shrink wrapping	wrapping material that is wrapped around a full load of goods to prevent the goods from slipping or moving

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sous vide process

a process in which food is cooked, vacuum packed and chilled for later use

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sterilisation

the process of destroying all living micro-organisms on and in an object

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vacuum packing

a process used in the canning or bottling of foods, in which the air in the head space is removed and a vacuum is put in its place

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