

# PACKAGING AND SHELF LIFE SERVICES



Packaging is a key influence in your product's market performance. Appropriate packaging maintains your product's quality. If it's well designed, it also entices customers to purchase your product. NSF International's team of packaging experts offers advice on appropriate packaging choices or techniques that will maintain or increase your product's shelf life.

## WE CAN PERFORM:

- > **Packaging and integrity testing**
- > **Closure testing**
- > **Permeation testing**
  - Oxygen transmission rate (OTR)
  - Water vapour transmission rate (WVTR)
- > **Oxygen indicator testing**
- > **Trouble shooting for packaging issues**
  - Package/product interactions
  - Modified atmosphere packaging (MAP)
  - Package failure investigation

## CHANGING YOUR PACKAGE AND WANT TO MAINTAIN OR EXTEND YOUR SHELF LIFE? NSF CAN:

- > Determine factors affecting shelf life.
- > Perform real time and accelerated product shelf life testing.
- > Provide storage at various temperatures, relative humidities to simulate ideal, typical or extreme storage conditions.
- > Perform microbial, sensory and/or analytical testing (i.e. colour, nutrient content, etc.) to support shelf life testing.
- > Recommend packaging and packing techniques to extend shelf life.

For more information, contact: [foodregulations@nsf.org](mailto:foodregulations@nsf.org).

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125 Chancellors Way, Guelph, ON N1G 0E7 | [www.nsfcanada.ca](http://www.nsfcanada.ca)

