



FRESH SUGAR KELP PACKAGING

SPECIFICATIONS, PROCESS, AND SOURCING GUIDE

From 2020-2022, GreenWave partnered with QFresh Laboratories, the industry experts for vegetable post-harvest quality testing, to provide recommendations on packaging for fresh, minimally-processed sugar kelp. This guide contains specs and sourcing information for packaging intended to extend the shelf life and preserve quality of fresh sugar kelp.

The scope of this resource is limited to packaging, and it does not include recommendations for processed sugar kelp, species other than sugar kelp, or food safety and handling recommendations.

THIS GUIDE CONTAINS:

1. Recommended packaging specifications
2. Packaging process and equipment
3. Contacts for purchasing packaging

1. RECOMMENDED PACKAGING SPECIFICATIONS

The recommended packaging for fresh sugar kelp sold in a retail or foodservice setting is pre-made, microperforated LLDPE bags. Perforation specs are heavily dependent on cold chain and these recommendations hold true for cold chain temperatures up to 42° F. While the ideal packaging would not utilize plastic, most biodegradable packaging cannot handle the level of moisture present in sugar kelp, and is significantly more expensive than plastic packaging.

The bags should be:

- Sealed on 3 sides, open on the top for easy filling
- Perforated either across the top horizontally or vertically down the side of the package (this will be performed by the packaging supplier)

RECOMMENDED PACKAGING SPECS FOR 1 LB OR 3 LBS OF SUGAR KELP:

	Package Size	Package Dimensions	Packaging Material	Perforation Size	# of Perforations
Sugar Kelp	1 lb	8 in x 12 in	2 mil LLDPE	100μ	20
Sugar Kelp	3 lbs	12 in x 19 in	2 mil LLDPE	100μ	62

2. PACKAGING PROCESS AND EQUIPMENT

1. Fill the package $\frac{1}{2}$ to $\frac{3}{4}$ full

Packages that are too full can be hard to fill, block perforations, or prevent proper sealing. Underfilled packages can cause increased shifting during transport, too much airflow, and poor consumer acceptance

2. Heat seal the package immediately after filling
3. Ensure that no product or liquid is in the seal area
4. Check that the seal is hermetic (leak free) and without wrinkles

This can be accomplished with light squeezing of the bag inside of a bucket of water. Perforations from the package should bubble through prior to the bag bursting

HEAT SEALERS:



HAND SEALER



FOOT PEDAL POLY BAG SEALER



SEMI-AUTOMATIC POLY BAG SEALER

3. CONTACTS FOR PURCHASING PACKAGING

There are a number of companies that can produce the packaging described above. However, not everyone has the equipment or knowledge regarding laser micro-perforators. The following individuals are familiar with the ecosystem and can help you procure the packaging that is right for you:

DESTINY PACKAGING

Toni Garner - Sr. Account Representative
toni.garner@destinypkg.com
Cell: (661) 203-4220

BELMARK INC.

Dave Swanson - Sales Representative
daves@belmark.com
Cell: (920) 360-2848

EMERALD PACKAGING

Todd Somers - Sales & Marketing Director
tsomers@empack.com
Cell: (510) 429-5700

GARLOCK PRINTING & CONVERTING

Tim Bland - National Account Manager
tbland@garlockprinting.com
Cell: (717) 387-3089

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