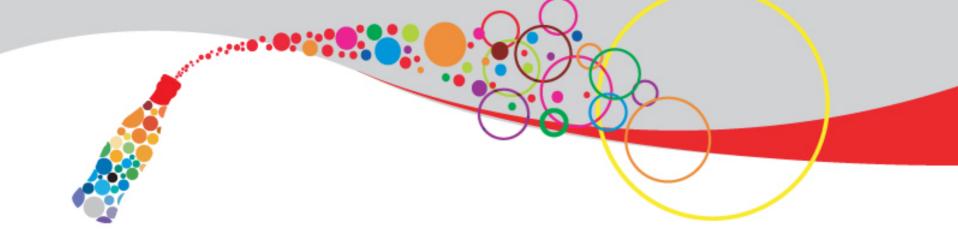
# Performance BIB BIB for Syrup

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27 Nov. 2006

La Rochelle, France



### **■** Presentation Outline

- Package usage
- Test procedures
- Specifications
- Quality Issues



# **■BIB** Usage

- Used for syrup for fountain accounts
  - ♦ Not currently used as a consumer package
  - ♦ About 90% of Fountain business is BIB



#### Sizes

- 1.0, 2.5 and 5 gallon in North America
- 5, 10, 20 and 250L in Europe

#### Products

- Mostly beverage syrups
- Some shelf-stable preserved juices
- Some frozen juice concentrates

#### Shelf-life

75 days, stored between 40-77degrees F



#### **BIB Considerations**

- **■** Fountain outlet is the customer
- **■** Environmentally friendly
- **■** Tamper-evidence
- Quality, Quality, Quality



## ■ BIB Specifications and Test Procedures

- Regulatory approval of material
  - Certificates of food law compliance
- Taste test (control package)
  - Formula compatibility
- Bag film thickness
- Evacuation
- Package Drop
- Package Compression

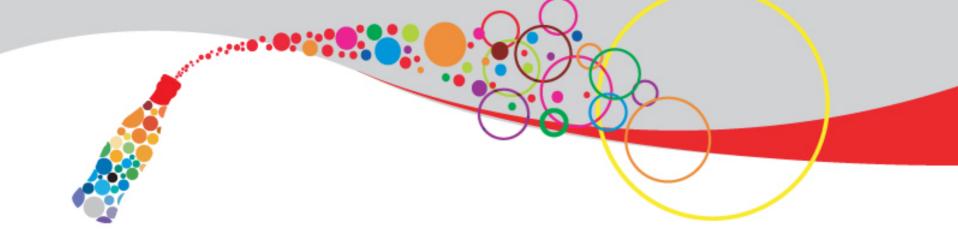


- BIB Specifications and Test Procedures (cont.)
  - Package stacked vibration
  - Package loose load vibration
  - Package drop
  - Palletized package transport
  - Single package transport
  - Top Load resistance



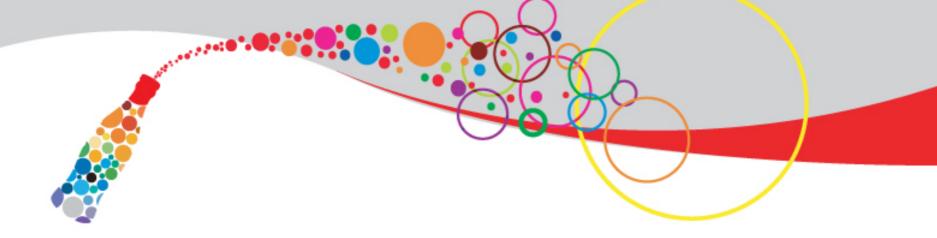
# ■ BIB Quality

- Pinhole leakers/stress cracking
- Need for metalized bags for some sensitive products (wouldn't pass sensory testing in regular LLDPE)
  - Need O2 barrier for juices
  - ◆ Acid in juice can degrade metalized film
  - As bag strength decreases it tends to crinkle
  - This results in stress cracks in the thin metallic layer which can lead to pin holes



# BIB Quality

- Pinholes in LLDPE bags
  - Had to set up training classes for plants and distributors on how to handle packages
  - Reviewed fillers,
  - SS parts—no rough or sharp edges
  - Handling shutes—make sure no rough edges, no loose screws
  - Need to palletize correctly—no sloping areas, not too high to squash boxes.
  - If distributors wash storage area, and boxes get wet, can disintegrate and cause pinholes in bags



## ■ BIB Quality Issues

- Spout
  - Needs to be sealed properly to avoid any leaks
- Taste, taste, taste
  - O2 ingress
  - ♦ Flavor absorption

#### Other than package

- Thermal abuse
- Syrup ratios
- CO2 levels
- Amount of ice
- Water Quality
- Sanitation