Every day, across the world billions of litres of water, milk, juice and other liquid foods are consumed. At Tetra Pak, we have developed a range of packages to protect both the nutritional value and the taste of the products inside. Thanks to Tetra Pak technology, the packaging and distribution of liquid products to the consumer has been greatly facilitated.

“A package should save more than it costs.”

This was the tenet of the founder of Tetra Pak, Dr. Ruben Rausing, who initiated the development of the tetrahedron shaped package. The fundamental idea was to form a tube from a roll of plastic-coated paper, fill it with the beverage and seal it below the level of the liquid. Today, Tetra Pak offers much more than just packaging equipment for liquid food products. We also provide a range of processing and packaging technologies for use with a broad array of products, from ice cream and cheese to fruit, vegetables and pet food. And we have a range of package alternatives, with 12 different systems in our portfolio.

We supply complete systems for processing, packaging and distribution, designed to optimise the use of resources. Our processing systems are not only developed to treat the products gently, but also to minimise the use of raw materials and energy during manufacture and subsequent distribution.

We are committed to reducing the environmental impact of our operations and to enhancing the environmental performance of our products and solutions, including the continued development of environmentally efficient packages that protect food and prevent it from being wasted.

Packaging Solutions

We provide integrated processing, packaging and distribution solutions for food manufacturing, and offer packaging machines for different packaging alternatives, which can be seen in the picture on next page. From our network of production facilities, we also supply packaging material to more than 175 different countries across the globe.

Aseptic packaging

Our aseptic packaging systems have fundamentally changed the handling of sensitive liquid foods. Distribution and storage no longer weaken the quality, and in the shelf life of the package contents is considerably extended. The need for aseptic packaging is rapidly increasing and the system has proved invaluable in the distribution of milk and other liquid food products.

Today, two thirds of the packages from Tetra Pak are aseptic.

TETRA PAK® PACKAGING

Tetra Brik®

The Tetra Brik® package was introduced in 1963. It is rectangular in shape and available with a large number of different openings. The Tetra Brik® Aseptic carton, which was introduced in 1990, is the most frequently used package for long-life products.

Tetra Classic®

Tetra Classic® was the first package launched by Tetra Pak in 1952. An aseptic variant was released in 1985.

Tetra Fino®

Aseptic is a carton-based pillow-shaped package, which was introduced in 1997. This roll-fed packaging system offers good economy for producers as well as for consumers.

Tetra Gemina®

Tetra Gemina® Aseptic is a two-flap gable-top shaped package with full aseptic performance for pasteurised products.

Tetra Prisma®

Aseptic is an on top gable package designed according to the principle of the Tetra Brik® Aseptic system. The package was launched in 1997. It has excellent grip and pouring performance.

Tetra Evero®

The Tetra Evero® Aseptic package was introduced in 1991. Its innovative shape enables products to be easily distinguished on shop shelves and keeps packaging material consumption to a minimum.

Tetra Rex®

Tetra Rex® Aseptic was launched in 2008. Its unique design makes it easy to open at the store and access the product without opening the packaging.

Tetra Recart®

Tetra Recart® is a carton packaging system with remarkable potential. This is an alternative packaging solution for a variety of food products that have traditionally been packed in cans or glass jars, including fruits, vegetables and pet food.

Tetra Top®

The Tetra Top® package was launched in 1986. It is a stackable, square package with rounded corners and has a polyethylene lid, which is injection moulded and sealed to the package in a single process. The opening device makes it easy to open, pour from and reseal.

Tetra Wedge®

The Tetra Wedge® Aseptic package was introduced in 2007. Its innovative shape enables products to be easily distinguished on shop shelves and keeps packaging material consumption to a minimum.

Tetra Prisma®

The Tetra Prisma® Aseptic was launched in 2011. It is the world’s first aseptic carton bottle for ambient white milk.
First place in the Sustainable Innovation awards for best new product launch in late 2014, when we introduced the world’s first fully renewable package – the Tetra Evero - Bio-based paperboard. The award has picked up widespread attention, and it did. Manufactured solely from bio-based fibres, sourced from sugar cane and FSC®-certified paperboard, the product has picked up an array of prizes and distinctions during its first year on the market:

• First place in the Sustainable Innovation category at the Ethical Corporation Green Star Packaging Awards in May.
• The prize for “most environmentally friendly product of the year” from the Green Star Packaging Awards in May.
• Finally, the package was awarded the highest category of bio-based certification from internationally recognized assessment body, Vincotte.
• Even more importantly, customer feedback has been very positive, with early adopters looking to expand the use of Tetra Evero Bio-based to other products, and strong interest from local authorities and packaging producers. The company expects to deliver more than 100 million packages during 2016.

Sustainability includes the community

As a global company with many local operations, we are well placed to act as a catalyst in bringing together various stakeholders to drive projects and initiatives that make a positive difference.

Our expertise in food protection and our strong relationships with a broad range of organizations in many markets have helped us develop practical solutions to local problems. For example in South Africa, Morocco, Turkey, and the Caucasus, we are promoting the benefits of UHT milk by working with local dairy farmers and rural communities. And in India, we partner with Coca-Cola to support local communities and the milk industry.

A Gold award at the inaugural Pacific Excellence Awards in March.

The prize for “most environmentally friendly product of the year” from the Green Star Packaging Awards in May.

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Integration, control and efficiency at new DAFSA plant

Sourcing beverages and prepared foods to Mercadona, Spain’s largest and most innovative retail chain, is a tall order. As a key supplier, DAFSA wanted to ensure control, competitiveness and flexibility for its future production. To achieve this, they embarked on the largest joint Packaging/Processing project of its kind in Europe, investing more than €38 million to create a facility with eight processing lines and nine packaging lines with a daily capacity of 4.3 million packages of beverages and prepared foods.

Tetra Pak was contracted to design and build every aspect of the greenfield facility in Segorbe, Spain, from raw material reception to warehouse. At the heart is the Tetra PlantMaster™, which manages every aspect of the fully automated plant, from processing to shipping, and seamlessly connecting to its enterprise resource planning and other programs. Key information is available everywhere in real time. This enables DAFSA to comply with Mercadona’s efficiency and flexibility requirements while providing full control and excellent food safety.

The new facility improves DAFSA’s competitiveness by replacing three production sites with a fully flexible mega-plant, enabling future growth through capacity expansion, without the need for product innovation. The plant is multiproduct and modular, able to handle more than 80 products and 350 recipes – from juices and smoothies to gazpacho and dairy alternatives.

According to DAFSA, Tetra Pak has exceeded expectations in every aspect of the new project, planning, scheduling and execution, providing a unique value and service.

In addition to delivering the new facility, Tetra Pak has also established an integrated maintenance contract with DAFSA, guaranteeing to meet performance targets agreed between the two companies.

Tetra Pak Processing – competence-based innovation

Tetra Pak Processing is an up four strategic competence areas to drive innovation: cleaning technology, mixing, blending and dosing, food safety, and heat treatment technologies. Each area has a network of local experts, who work together with our customers.

One example of how our focus on key competence areas paid off was a joint innovation project from our Dairy category, where our expertise in mixing, blanching and linking led to the creation of OneStep™ processing technology. This technology has transformed UHT milk production, providing an effective single-stage process that eliminates both the need for pasteurisation pre-treatment and intermediate storage.

Last year, the company extended the application of OneStep technology to milk and Integrated Dairy Processing project of its kind in Europe, investing more than €38 million to create a facility with eight processing lines and nine packaging lines with a daily capacity of 4.3 million packages of beverages and prepared foods.

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