

# STEEL<sub>FOR</sub> PACKAGING

*More taste, less waste*

Portion sized packaging saves food and reduces spoilage



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## Use

- Food packaged in steel requires **no refrigeration** during transport and storage.
- Steel offers unparalleled **premium primary packaging** solutions.
- Steel packaging contributes to **reducing food waste**.
- Food packaged in steel has **equivalent vitamin content to freshly prepared**.



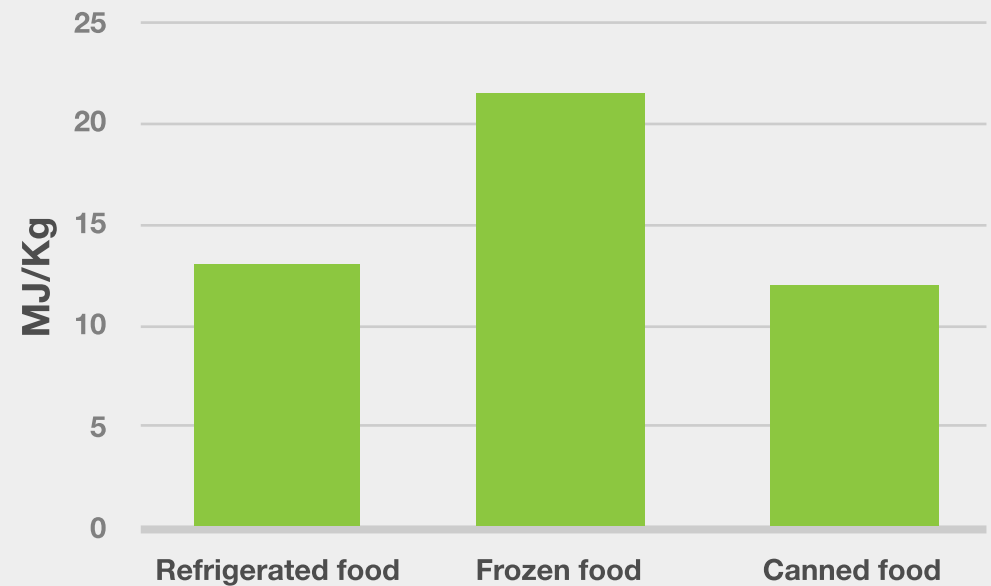
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## Reduced energy need

Food packaged in steel is energy efficient, from farm to fork.

- Food packaged in steel can be transported and stored at **ambient temperature**
- **Energy consumption** is reduced throughout the supply chain
- **Transport and storage costs** are lower

Energy Consumption Across  
the Food Supply Chain from Farm to Fork  
**+70% energy consumption vs canned food**



Source: Scientific Certification System (scs)

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## Premium primary packaging

Steel offers excellent supply chain advantages.

- Steel packaging requires virtually **no outer** (secondary) **packaging to protect it during transport**
- Food cans need **only** be shrink-wrapped and placed on a cardboard tray
- Steel delivers **high efficiency**, allowing multi-layer stacking
- Steel cans are able to **resist high axial loads**



# STEEL<sub>FOR</sub> PACKAGING

## Reduced food waste and spoilage

Steel packaging contributes to **reducing food waste and spoilage**.

- **Portion-sized packaging** means consumers choose the size they need and throw less food away
- Food cans capture food in productive years and **balance production with consumer demand**
- Cans retain product **freshness, flavour and nutritional value longer** than any other packaging
- There is **no spoilage and loss** due to contamination by other products

