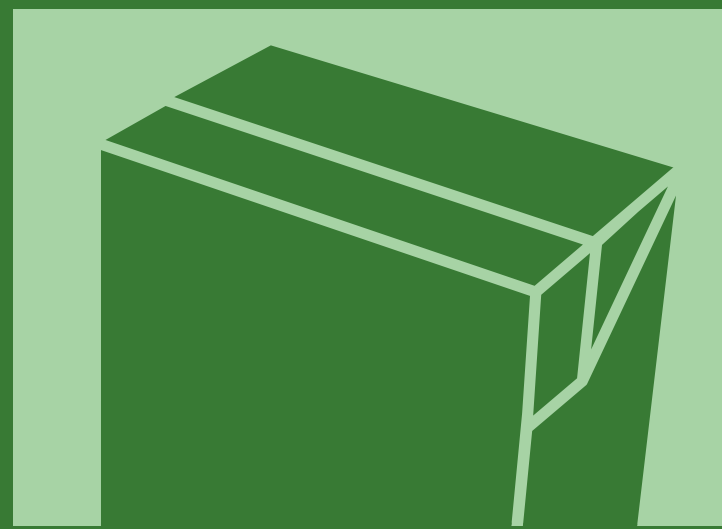


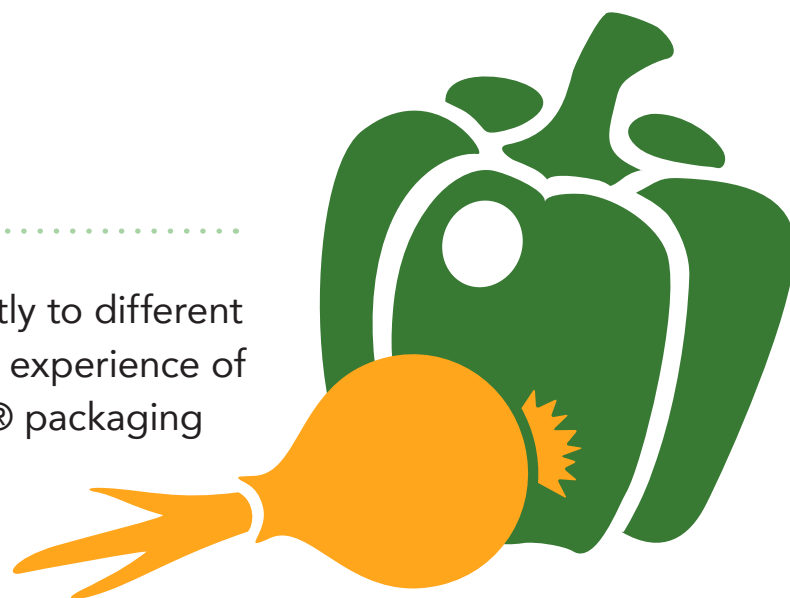
FROM CANS TO CARTONS: SECRETS TO A SMOOTH TRANSITION



To help you transition from cans to cartons as smoothly as possible, here are four things to think about.

1 | RECIPE

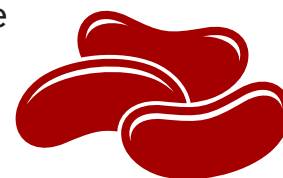
As every food producer knows, ingredients respond differently to different production methods. We offer useful guidance based on our experience of modifying recipes to get the best results in the Tetra Recart® packaging system. Ultimately, of course, your recipe formulation will be based on trials that we run jointly.



2 | FILLING

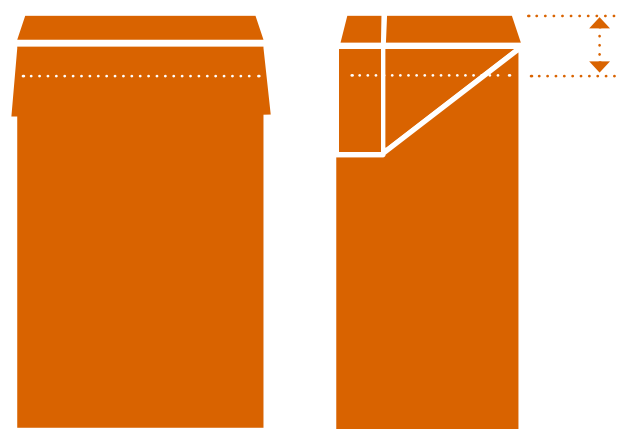
There is a maximum recommended particle size for filling in Tetra Recart packages, in order to avoid things getting stuck in the seal. But you can afford to think big. Whole peeled tomatoes, for example, are no problem.

However, it's important to bear in mind that the size of particles in your product will impact the type of filler you use. We have the expertise to integrate a range of different fillers and are happy to discuss the options with you.



3 | SEALING

Tetra Recart packages are sealed, so they must not be overfilled. Based on our experience and technical knowledge, we can recommend the best alternative for handling the headspace in your new carton packages.



4 | TIMING

Transferring a few recipes and tweaking them to get the best results in Tetra Recart usually only takes a couple of days. The process is straightforward and remember, you have access to our expertise and experience in this area. You can bring your own ingredients to the Tetra Recart Food Development Centre and run trials — without impacting your regular production.

Before making a decision, please feel free to get in touch to discuss any concerns or questions you may have with our experts.

