



Fruit preparations in Fluid-Bags

A typical set-up and equipment



Fruit preparations in Fluid-Bags

A typical set-up and equipment

Fruit preparations are being shipped long distances in Fluid-Bag FLEXI one-way containers.

Fruit preparations manufactured in for example Northern Africa are being shipped in Fluid-Bags in sea containers to Europe and other parts of the world for use in the dairy and bakery industries.

Typical Fluid-Bag model and equipment used for fruit preparations

- Fluid-Bag FLEXI with 2" aseptic discharge valve
- Stretching Station or Universal Stretching Device



Close up of 2 inch aseptic valve



Fluid-Bag Flexi in Stretching Station

For fruit preparations a Fluid-Bag with 2-inch discharge valve is typically used.

The inner container is equipped with a DN 50 size valve that can be steam sterilized in accordance with current industry standards. The valve has a renewed design (launched in 2019) and is made of a Bisphenol A free material fulfilling EU and FDA requirements for food contact. The bags are manufactured in an ISO 22000 certified facility with HACCP process control system.

Fluid-Bag Stretching Station or a Universal Stretching Device is used for discharging. As the name suggests, these devices stretch the bag during discharge, making sure that the product flows easily out of the container to the pump, which forwards the product into the manufacturing line.

Waste less food with Fluid-Bag containers

Fluid-Bag flexible containers can be squeezed and therefore enable a more efficient discharge process, with close to zero product residue left in the container (down to 1%): This means that food producers receiving their fruit preparations in Fluid-Bags can avoid unnecessary waste in their process and make the most of every drop of product.

Fluid-Bag is a partner of FAO's Save Food Initiative: www.save-food.org

Less waste with high product quality throughout the supply chain

The closed Fluid-Bag packaging system with excellent barrier foils minimizes the risk for product waste due to quality problems. The containers remain sealed from filling to discharge and prevent any risk of contamination.

Smarter logistics

The single-use inner container significantly reduces cleaning costs. Return freights can be avoided altogether. There are no costs for administration or maintenance of empty containers.

Together with easy handling and efficient transports, the Fluid-Bag container system brings considerable efficiency and quality benefits, and contributes to a more efficient use of liquid food products.