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Joint innovation for pioneering solution

SIG and AnaBio Technologies unveil first global launch of long-life probiotic yogurt in aseptic packaging

SIG and AnaBio Technologies jointly present the first global launch of a long-life probiotic yogurt – a major breakthrough for probiotic beverages and aseptic packaging. This game changing development creates a new product category; probiotic beverages packed in aseptic carton packs and spouted pouches which are shelf-stable for prolonged storage periods without refrigeration.

Consumers around the globe, associate probiotics with health benefits, and in particular improved gut health and strengthened immunity.

Until now it has not been possible to incorporate probiotics into aseptic beverage packaging due to their inability to survive common heat treatments used in processing. Probiotics can also be unstable during storage, typically restricting their use to refrigerated beverages with a short shelf life.

The combination of AnaBio's encapsulation technology and SIG's gentle aseptic filling technology overcomes these restrictions, enabling food and beverage companies to produce probiotic beverages containing live probiotics that are packed in carton packs and spouted pouches and can be kept at room temperature for extended periods without refrigeration. This represents a completely new consumer offering, fulfilling the need for healthy, tasty, and nutritious probiotic beverages, in sustainable and convenient packaging.

Sinéad Bleiel, Founder of AnaBio Technologies: “Our innovative patented ‘encapsulation’ technology coats probiotic cells, such as Lactobacillus strains, with a protective layer. This allows the strains to withstand high temperatures during processing. When the probiotic product is consumed, the coating is naturally broken down by digestive enzymes releasing the probiotic to colonize the small intestine and deliver their health benefits. Together with the expert team at SIG, we're not only able to offer consumers probiotic products with unique health benefits, but also a longer product shelf life for greater convenience. It's a real step-change innovation in the field of probiotic beverage products.”

As an industry expert in aseptic filling, SIG has applied specific filling and processing parameters that ensure a homogenous suspension of probiotic cells per pack. This ensures the safe filling of probiotics into SIG's aseptic packaging solutions at highest quality levels.

Christoph Wegener, Chief Markets Officer, at SIG: “With the creation of a new product category, both SIG and AnaBio are providing beverage and food manufacturers with a pioneering solution to overcome the current limitations of fresh probiotic beverages. Our innovation offers lower distribution costs as no refrigeration is required, longer shelf life, increased reach and less food wastage for both retailers and consumers. Aseptic probiotic yogurt drinks demonstrate our continuous drive to innovate to rapidly meet changing consumer needs, while offering high product quality and longer shelf life in sustainable packaging. Our aseptic carton packs are proven to be one of the most sustainable packaging solutions* in the market.”

The opportunities that arise from this groundbreaking innovation and partnership are manifold: including creating new product segments in emerging markets where highly nutritious products are urgently needed; to combining sustainable packaging solutions with healthy probiotic concepts previously only available in the fresh aisle.

* <https://www.sig.biz/en/carton-packaging/sustainability/life-cycle-assessments>

About SIG

SIG is a leading solutions provider of packaging for better – better for our customers, for consumers, and for the world. With our unique portfolio of aseptic carton, bag-in-box, and spouted pouch, we work in partnership with our customers to bring food and beverage products to consumers around the world in a safe, sustainable, and affordable way. Our technology and outstanding innovation capabilities enable us to provide our customers with end-to-end solutions for differentiated products, smarter factories, and connected packs,

all to address the ever-changing needs of consumers. Sustainability is integral to our business, and we strive to create a net positive food packaging system.

Founded in 1853, SIG is headquartered in Neuhausen, Switzerland, and is listed on the SIX Swiss Exchange. The skills and experience of our approximately 9,000 employees worldwide enable us to respond quickly and effectively to the needs of our customers in over 100 countries. In 2022, SIG produced 49 billion packs and generated €3.1 billion in pro forma revenue (incl. unaudited revenue from recent acquisitions). SIG has an AA ESG rating by MSCI, a 13.4 (low risk) score by Sustainalytics, a Platinum CSR rating by EcoVadis, and is included in the FTSE4Good Index. For more information, visit our [website](#).

For insights into trends that drive the food and beverage industry, visit the [SIG blog](#)

About AnaBioTechnologies

AnaBio Technologies is a global leader in micro encapsulation technology. Micro encapsulation involves coating fragile bioactives in a protective coat at microscopic level enabling them to survive the stresses of processing, storage, and digestion. This unique technology makes it possible to deliver health benefits to consumers in a sustainable way and address some of the most pressing global health concerns, like immunity, obesity, and diabetes.

Founded over 10 years ago as a university spin-out, AnaBio now operates from a 2000m² Microencapsulation Centre of Excellence located outside Cork City in Ireland. AnaBio's extensive IP portfolio is based on extensive functional and clinical trials and encompasses 13 patent families. AnaBio works with blue chip multinational food, beverage and health companies and offers contract research, commercial supply of micro encapsulated ingredients via an FFSC22000 accredited production line and the opportunity to licence technology for their own production.

Picture caption:

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Photo: SIG

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