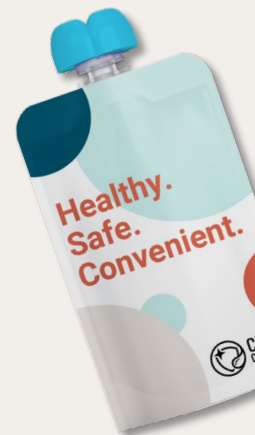




Curious about aseptic packaging?

Browse the Q&A below to learn more.



What does "aseptic packaging" mean?

Aseptic packaging is a process that keeps food safe, fresh tasting for longer, and maintain key nutrients—without preservatives. Both the food and the package are sterilized separately, then sealed in a clean environment, locking in nutrients and extending shelf-life without refrigeration.

Why don't aseptic products need to be refrigerated?

Since both the product and the packaging are sterilized before filling, aseptic packaging prevents contamination and keeps products shelf-stable for months without refrigeration. The sealed environment protects against spoilage without the need for preservatives or cold storage.

What makes aseptic different from hot-fill and retort?

Hot-fill and retort methods use high heat after the product is sealed, which can impact flavor, texture, and nutrients. Aseptic packaging sterilizes the product and package separately, then fills in a sterile environment. This helps preserve quality while still achieving long shelf-life and food safety.

Is aseptic packaging better for nutrition?

Yes! Aseptic processing is designed to preserve the natural nutrients and flavors of food.



Aseptic technology

Aseptic technology gives you the best of both worlds: longer shelf-life without sacrificing key nutrients. Compared to other methods:

Processing method	Key benefit	Nutrient retention	Shelf-life
Fresh	No processing	100% nutrients	Very short (days)
Aseptic	Gentle sterilization	Retains ~85%+ nutrients (vitamins C, B, A)	Long (months to a year)
Hot-Fill	High heat	Moderate nutrient loss	Medium (weeks to months)
Retort	High heat under pressure	Higher nutrient loss	Long (year +)

Can aseptic packaging help to reduce food waste?

Absolutely. Aseptic packaging extends shelf-life dramatically, helping food stay fresh in taste, longer, without the need for refrigeration. By reducing spoilage and the need for cold storage, aseptic packaging cuts down on waste across the entire supply chain, from the factory to your fridge.

What types of foods and beverages use aseptic packaging?

Aseptic packaging is already trusted for:

- Plant-based milks and dairy products
- Juices, smoothies, and teas
- Soups, broths, and sauces
- Nutritional drinks and medical nutrition



Aseptic technology

How does aseptic packaging reduce environmental impact?

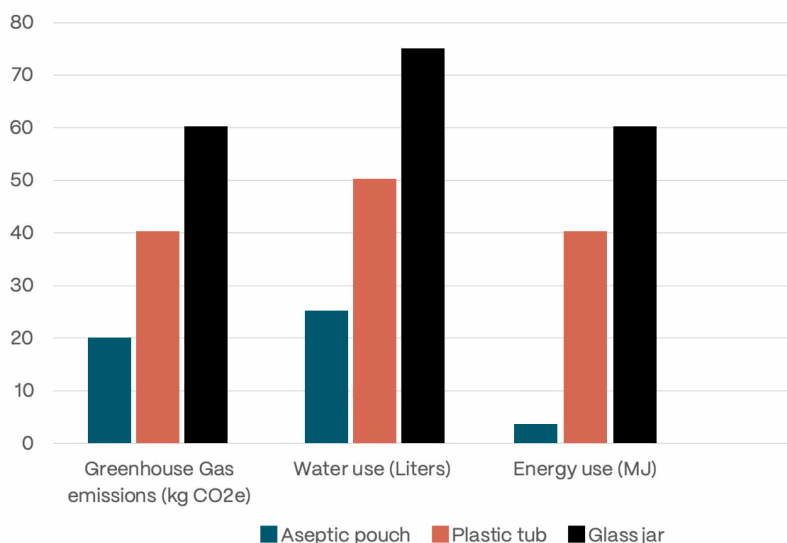
Aseptic pouches eliminate the need for cold storage during shipping and on shelves, dramatically reducing energy use and greenhouse gas emissions. According to life cycle assessments (LCAs), SIG's aseptic pouches outperform glass jars and plastic tubs in key areas like climate change impact and total primary energy use. By choosing aseptic, brands, and consumers help reduce food waste and support a lower-carbon future.

Is Clean Commit packaging recyclable?

Many Clean Commit products use packaging materials designed for recycling. While local recycling availability may vary, SIG's commitment to designing for recyclability and reducing environmental impact is a core part of the Clean Commit promise. Look for recycling instructions on your favorite products!

What is the environmental impact of different packaging types?

Environmental impact of packaging per 1,000 units



- Environmental impact of packaging (per 1,000 units)
- Percentages shown are relative to the worst-performing option (glass jar = 100%)

Sources:

- Franklin Associates, "Life cycle inventory of packaging options for shipping tomatoes", 2020
- IFCO Systems, "Comparative life cycle assessment of reusable vs. Single-use packaging", 2022
- Environmental Protection Agency (EPA), "Sustainable packaging LCA factsheet", 2021



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