

DuPont Liquid Packaging Systems Liqui-Box™

ASEPTIC BULK PACKAGING

Aseptic bulk packaging used primarily in food processing, allows for the non-refrigerated shipment and storage of a product until it is repackaged for final consumption. It is now possible for products grown in the most remote regions of the world to be harvested, packaged and made available to customers around the world.



Applications

- HIGH ACID (pH lower than 4.6)**
- Citrus (orange and grapefruit juice)
 - Tomato (paste and diced)
 - Apple, pear, peach, apricot and various berries (juice and puree)
 - Banana puree and concentrate
 - O₂ sensitive fruits
 - Tropical fruit puree and pulp (pineapple, mango)
- LOW ACID (pH higher than 4.6)**
- Peas, green beans, carrot and pumpkin
 - Soy milk, tofu and other dairy applications
 - Liquid eggs
 - Baby food products



Product Line

- Bulk bags in sizes 6 to 370 gallon (25 to 1,400 litre)
- Opaque or clear film
- Super barrier (aluminum foil) available for premium applications
- Standard Metalized Polyester and nylon laminate bags
- High barrier structures containing EVOH Coex are available
- Bulk sample bags available:
 - 1 to 5 gallon bags (4 to 20 liter) in clear, metalized polyester and foil.
 - can be irradiated and are available with bulk fitments
- Standard product fill temperature of 60 °C/140 °F

Packaging Features

Bag Capacity Gallons (litres)	Oxygen Barrier Levels UNIT – cc/100 in ² /day @23 °C and 75% RH	Outer Laminates
1.5 to 6 gal (5 to 25 l) 55 gal (220 l) 220 to 275 gal (830 to 1045 l) 275 to 300 gal (1045 to 1140 l) 330 to 370 gal (1250 to 1400 l)	Medium 5.0 Standard 0.06 High 0.025 Highest 0.001	Nylon Metalized Polyester Biax Nylon/EVOH Aluminum Foil
Other Options		
All industry standard fitments StarAsept™ fitment Dispensing option Steam sterilization	Irradiation level (1.5 to 3.5 mrad) Bags made with patented FlexFX™ film StarAsept™ UniSeal™ Fitment (integrated design without O-ring)	

www.liquidpackaging.dupont.com