

PRODUCT REFERENCE

Retorted products

Retorting refers to the process of cooking food in an unopened, hermetically sealed (airtight) container for a time, and to a temperature beyond 100°C, sufficient to render the contents commercially sterile.

In order to meet the Department requirements, all retorted products must not require freezing or refrigeration in order to maintain quality. These products must be commercially prepared and packaged in a way to ensure shelf stability at room temperature for at least 6 months.

Acceptable packaging

Acceptable packaging includes:

- metal, plastic and composite cans
- glass jars or bottles with 'twist off' heat-sealing aluminium lids
- retort pouches
- plastic containers with heat sealed lids or lids closed by a double seam (excludes snap off plastic lids)
- aseptic cartons such as Tetra Pak®.

Retort pouches versus vacuum packs

Retort pouches are distinct from vacuum packs. Vacuum-packed products are not hermetically sealed and heat treated in that container and therefore are not retorted.

Retort pouch	Vacuum pack
<ul style="list-style-type: none">✓ Constructed from laminated plastic with aluminium foil layer✓ Metallic to the touch✓ Refrigeration not required until opened	<ul style="list-style-type: none">× Constructed from nylon/plastic laminates× Not metallic to the touch× Usually requires refrigeration prior to opening
	
<p>Source: https://guideimg.alibaba.com/images/shop/77/09/11/5/uncle-bens-ready-rice-pouch-whole-grain-brown-8-8-oz_4619575.jpg</p>	<p>Source: http://image.made-in-china.com/43f34j00JCUaPdjlLyoR/Automatic-Vacuum-Rice-Packing-Machine-ZB2000-.jpg</p>

