

APPLICATION VQM: NUTS

NEW PROTECTIVE
PACKAGING FOR THE
CONSERVATION OF NUTS



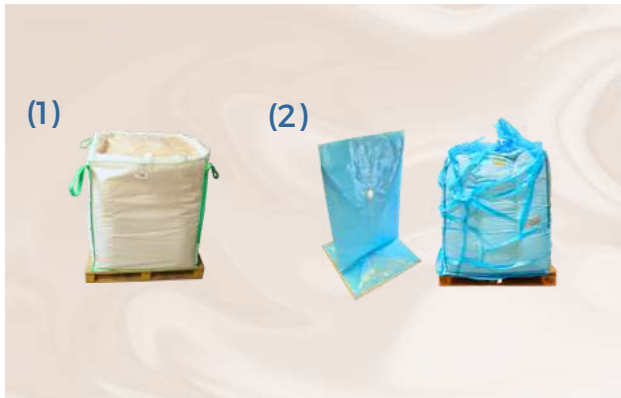
TACKLE POST- HARVEST CHALLENGES WITH VQM

The patented vQm packaging system is a simple method to pack commodities in high barrier lines under vacuum or hermetic conditions. This method is the perfect solution for protection and storage of dried food commodities like nuts, dehydrated fruit, powders, grain, coffee, rice, tea, cocoa, herbs, you name it! Storing commodities with vQm Packaging can stop oxidation and funghi development, kill all insects and preserve optimal moisture content, aromas, and flavour! In this way optimal preservation conditions can be created, extending shelf-life and ensuring optimal protection.



THE vQM TREATMENT

The vQm Treatment is as effective as it is simple!



1. PACK

Introduce the nuts in our FIBC Quadro (1) or cover your own bags with our Wrapping Liners (2).



2. SEAL

Hermetically seal the bag or liner with an Impulse Sealer for maximum protection from external contaminants.



3. VACUUM

Connect the vQm vacuum unit to the Big Bag or the Wrapping Liner. Extract the air and introduce CO₂/N.

WHAT DO YOU NEED?

- ✓ vQm High Speed Unit
- ✓ Wrapping liner (<24000) or FIBC bag (1200 kg)
- ✓ Ventilation device (to inflate the Bag or Liner)
- ✓ An impulse sealer
- ✓ CO₂/N needle sensor
- ✓ CO₂/N supply at 6-8 bar

REASONS TO APPLY VQM

MOISTURE CONTROL



The high barrier properties of the film that is used for the liner, in combination with the hermetic closure, allows you to maintain the moisture content of your nuts during the complete supply chain process.

INSECT CONTROL



By creating MAP conditions of high CO₂ concentration over an extended period of time (three weeks), all insects in all life stages can be eradicated. Since the packaging is hermetic, no re-infestation can occur as long as it remains intact.

LESS OXIDATION



Quality of nuts is often negatively affected by oxidation due to their high fat content. By reducing the percentage of oxygen in the packaging, this method ensures extended freshness, preserves natural taste, flavour and texture.

LESS CHEMICALS



MAP reduces or eliminates the need for chemical preservatives by using gas mixtures to create a stable storage environment, making it a sustainable and efficient choice for bulk storage and long-term trade.

TASTE, COLOUR AND AROMA



Preservation of taste, colour and aroma's. These volatile compounds can best be preserved in hermetic, anoxic or vacuum conditions

MUCH MORE



Other additional benefits could be e.g. reduction of breakage, volume reduction, reduced temperature fluctuations during the supply chain.



ADVANTAGES OF VQM

- Minimization of moisture infiltration (also during transport)
- 100% insect mortality (all developmental stages)
- Preservation of the product's color, taste, and aroma
- Reduction of storage costs; no need for cold storage
- 0 use of chemicals and approved for organic products



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