

APPLICATION VQM: RICE

NEW PROTECTIVE
PACKAGING FOR THE
CONSERVATION OF RICE



WHY VQM?



MOISTURE
PROTECTION
DURING TRANSIT



100% INSECT
MORTALITY



PRESERVES COLOR,
TASTE AND AROMA



REDUCED STORAGE
COSTS



ZERO USE OF
CHEMICALS

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 kill all insects, stop oxidation and fungi development 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 your rice 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.



4. RESULT

As a result your rice will be well preserved. Here we show you photos of Cambodian rice arriving in the Netherlands.

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 product during the complete supply chain process.



INSECT CONTROL (100% MORTALITY)

By creating MAP conditions of high CO₂ concentration (50% or higher) over an extended period of time (at least 3 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 rice is often negatively affected by oxidation. By reducing the percentage of oxygen in the packaging, vQm preserves flavour, and nutritional quality, extending shelf life and reducing rancidity particularly for brown rice and other whole-grain rice varieties.



LESS CHEMICALS

MAP Approved for organic rice and can reduce or eliminate the need for chemical preservatives by using gas mixtures to create a stable storage environment.



TASTE AND AROMA

Preservation of taste and aromas. 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.



Artemis Heidari
TGS Manager Middle-
East

-  www.tgsholland.com
-  Dreijenlaan 2, Wageningen,
The Netherlands
-  sheidari@tgsbusiness.com
-  +31 657576868



Tijmen Van De Poll
TGS Manager North
Africa

-  www.tgsholland.com
-  Berges du Lac 1, Tunis
Tunisia
-  tvandepoll@tgsbusiness.com
-  +216 211 88 414