



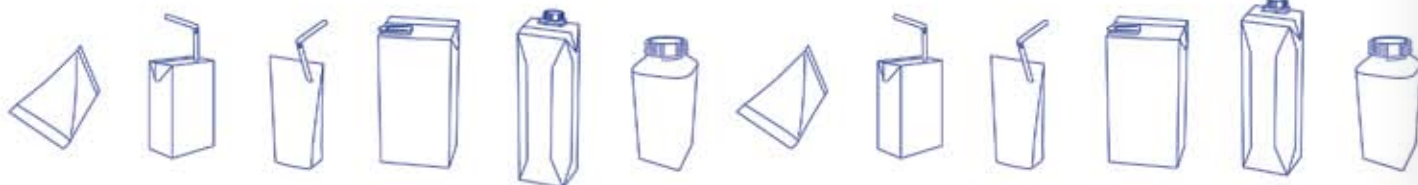
Tetra Pak cartons come in many shapes and sizes, and they contain a remarkably broad variety of products. The one thing common to them all is “protects what's good.”



Tetra Pak cartons protect the product inside from light, air, and off-flavours. They can keep even the most perishable items, such as milk, fresh for months without the need for refrigeration or preservatives.

Tetra Pak cartons are based on source reduction, meaning they use minimal energy and materials to produce and ship, creating minimal emissions and waste. They are based on fibre, a renewable resource, and they're also recyclable, which reduces their environmental footprint even more.

Tetra Pak cartons are light weight and convenient. They won't shatter or cut skin. They save space in storage and in the fridge, and you can take them anywhere.

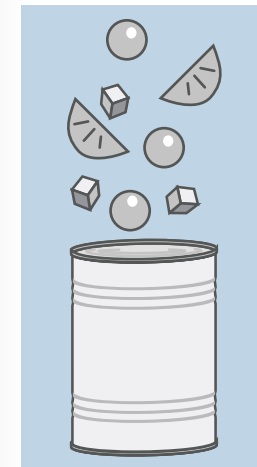


For more information on how Tetra Pak “protects what's good” please visit [www.tetrapak.ca](http://www.tetrapak.ca) or call us at 1-800-263-2260.

Tetra Pak, , protects what's good, Tetra Brik, Tetra Prisma, Tetra Rex, Tetra Top, Tetra Wedge, Tetra Fino, Tetra Therm and Tetra Alex are trademarks belonging to the Tetra Pak Group.

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PAC's vision for PACsecure is four-fold: to develop a Canadian food safety program that includes packaging materials that have been manufactured to a recognized voluntary standard based on Hazard Analysis and Critical Control Point (HACCP) principles; to see industry-wide use of the standard, both for domestic and imported packaging; development of recognized Canadian audit and certification capabilities; and high industry and public awareness of the need for a recognized standard.



“While the standards are voluntary, most brand owners stress that they expect their packaging suppliers to be PACsecure compliant,” says PAC government relations director Larry Dworkin.

**WHY IS HACCP A PRIORITY FOR PACKAGING-RELATED BUSINESSES?**

HACCP, well known by food suppliers and now being adopted by Canada's packaging suppliers, is a priority for PAC and the packaging industry for several reasons: customer focus – the food industry is promoting HACCP with its packaging suppliers, who in turn want to ensure that the foods and beverages their customers consume are safe.

This in turn will result in several positive benefits for the early adopter: improved customer satisfaction; it offers a value proposition – this initiative will lead to improved manufacturing processes, helping businesses grow by reducing their operating costs; additionally, adopting standardized processes across multiple plant locations will result in additional cost savings; Canada is a large exporter of food and beverage products and, by adopting internationally recognized HACCP food safety processes, increased exporting opportunities may result as international food customers advocate buying these high-quality, standardized

products; and Canada is a large importer of food and beverage products – we must protect the integrity of food and beverages in Canada and ensure a level playing field nationally.

Lastly, with early adoption having already taken place by food producers such as Kraft, Nestlé and Parmalat, they will insist that their packaging suppliers also implement recognized food safety systems and be HACCP compliant.

Illustrations courtesy Packaging Association of Canada.



**EARLY ADOPTION IS THE KEY TO SAVINGS**

Adoption of the HACCP principles will take the cost out of business as well. This will be achieved in several ways including the reduction of waste or scrap (through improved manufacturing processes); reduced employee absenteeism (by improved employee hygiene contributing to reduced sick time); and reduced business risk (through due diligence and a lower number of recalls and risks associated with food packaging). Additionally, proactively adopting HACCP principles and practices now will reduce later costs of implementation and will allow those in the packaging industry to identify other continuous improvement opportunities.

**FOOD PRODUCTION INDUSTRY SUPPORTS HACCP STANDARDS**

Among the early supporters of HACCP principles are Kraft Foods, Nestlé, Parmalat and Natrel. Says Debra Krug-Reyes of Kraft's Global Procurement Quality department, “Kraft Foods requires that all primary packaging, labels, and labelled packaging suppliers have HACCP programs in place.” She continues, “Suppliers need to look at their packaging material as food contact. This may be a new concept for them.”

Sandra Howe, Corporate Quality Systems Manager at

**TWD technologies**

management & engineering consulting

TWD technologies is a leading engineering consulting company providing specialty engineering services for the industrial world.



Part of the TWD experience includes the development, implementation, optimization and upgrading of food and beverage processing and packaging facilities including:

- Equipment integration and optimization
- Facility design and optimization
- Process development and optimization
- Risk and Safety management
- Process control systems and automation
- HACCP consulting and implementation

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