

What You Need For Great Food Packaging

There could not be a more exciting time to be involved in the food packaging industry. It feels like every day brings some new and innovative way to package the foods we eat. In order to bring today's hi-tech packaging designs into production and to the consumer, there are a few things that you must have. This blog will not only highlight those "must-haves" but also shine a light on how Sierra Coating Technologies offers them to our clients.



High-Quality Facility

It goes without saying that to produce a high-quality product you need a high-quality facility. In the food packaging industry, that means one thing, Good Manufacturing Practice or GMP for short. These general guidelines include making sure your facility:

- Is of suitable size, design, and construction
- Is clean and cleanable
- Has the right equipment with right personnel trained and experienced to run it
- Offers proper labeling, record keeping, and lab controls

Raw Material Standards

While GMP is more of a suggestion than a regulation, when it comes to the raw materials you use, FDA guidelines are set in stone. No matter the type of food you are dealing with, whether it is fatty foods, meats, or dry foods, you need the perfect raw materials to meet the exacting FDA food packaging standards. If you don't have access to these materials and a staff capable of understanding the intricacies of the FDA standards, you cannot be a successful food packager.

The next time you choose a coating company for an important food-packaging job, make sure they can offer you a facility that meets GMP guidelines,



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understands FDA regulations and requirements, and a staff that can get the job done right. At Sierra Coating Technologies, we can offer you all of the above, and more.