

The Seventh Issue

The First Specialized Monthly Magazine of Tray Sealer, Thermoforming and Vacuum Chamber Packaging Machinery Industry

VORMEK

Vormek Knowledge-based and Machinery Manufacturer Company, Manufacturer of Tray Sealer Packaging Machines

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Introduction to the Expertise of Vormek

PACKEN

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SEMI-AUTOMATIC
TRAY SEALER MACHINE



AUTOMATIC TRAY SEALER
PACKAGING MACHINE

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Editor's Note: The Impact of Stylish and Healthy Food Packaging on Consumer Impulse Buying in Retail

Note of the Marketing Consultant: Dr. Davoud Moazen (Faculty Member and Professor at the University of Tehran)

In the food industry, packaging plays not only a protective role for the product, but also serves as one of the key factors in customers' instantaneous decision-making—especially during impulsive and emotional purchases. In retail settings, where customers face numerous options and time constraints, stylish and healthy packaging can significantly influence buying behavior.

Food products, due to their repetitive consumption and fast turnover, are considered one of the most prominent subsets of the fast-moving consumer goods (FMCG) industry. In this space, customer purchase decisions are often made in the moment and without prior planning. One of the most important drivers behind these decisions is the visual and emotional appeal triggered by the product's packaging. Impulsive purchases, driven by visual attractiveness and emotional stimulation account for a significant share of food product sales, and appropriate packaging can help facilitate and stimulate this type of buying.

Stylish Packaging and Its Role in Triggering Impulsive Customer Purchases

Chic and modern design in food packaging can capture the customer's attention in an instant, create emotional responses, and highlight the product among competing options. Studies have shown that the aesthetic elements of packaging are directly linked to brain stimulation in areas related to instinct and reward. In other words customers encountering attractive packaging often feel an immediate desire to purchase—even if they have no real need or prior intention to buy the product. Undoubtedly, the perception of safety and hygiene in packaging plays a crucial role in such impulsive purchases. Tray sealer packaging machines are capable of sealing packaging in a way that effectively enhances the visual appeal of your product for the customer and attracts attention.

The Importance of Packaging Hygiene in Impulsive Buying Behavior

In recent years public awareness of health-oriented lifestyles and healthy eating has increased. As a result, consumers are looking for healthy, uncontaminated

products. Sealed packages that clearly convey a message of health to independent consumers significantly enhance the likelihood of impulsive purchases. Interestingly, even consumers who usually plan their purchases carefully may find themselves making a spontaneous decision when faced with packaging that simultaneously communicates health and visual appeal. This effect is especially evident in products such as salads, dates, meat, chicken, olives, and semi prepared meals.

Strong Correlation Between Packaging Design and Perceived Value by Consumer

Packaging with qualified design is unconsciously associated in the consumer's mind with higher value and better quality. This perceived value can intensify purchase behavior. In other words, a customer may purchase a packaged piece of meat solely because of its appealing appearance and neat presentation. This phenomenon, known in marketing psychology as the halo effect, occurs when a positive impression from one design element of the packaging is transferred to other attributes like product quality and nutritional value.

Final Word

Packaging in the food industry goes beyond its protective role and has become a strategic tool to stimulate instant buying behavior. Stylish and modern design combined with the communication of health-related messages, can create and reinforce the motivation for impulsive purchases. In a saturated and competitive market, companies which view packaging as a marketing investment can not only experience increased sales but also build stronger emotional connections with their target audience. Therefore, designing packaging that is both highly functional and health-oriented is one of the keys to success in today's food industry.

At Vormek, we offer attractive solutions for your products. With our help, your product will be the top choice on the shelves of retail stores. Our food industry experts are ready to answer your questions and provide specialized consultations. Just give us a call.

Vacuum Chamber Packaging Machine: An Economical Solution for Optimal Packaging



Greetings, As you are aware, Vormek specializes in manufacturing of packaging machines using vacuum and gas injection methods. After successfully designing and manufacturing semi-automatic and automatic tray sealer packaging machines the company entered the field of vacuum chamber machine designing and production.

Direct Entry into the Production of Double Chamber Vacuum Packaging Machines
One of the company's smartest decisions from the outset was its direct focus on manufacturing double chamber vacuum packaging machine.

Main Advantage: Optimizing Operator Performance Time

In single-chamber machines, the sealing process—depending on the product type and vacuum level—takes between 30 seconds to 1 minute. During this time, the operator must wait until the cycle completes.

However, in double-chamber models, while the vacuum process is running in the first chamber, the operator can simultaneously prepare the second chamber for the next batch. Once the vacuuming in the first chamber is complete, the lid is easily moved to the second chamber.

This feature increases the number of packages per shift and reduces operator idle time.

Flexibility in Packaging Pouches Designs

One Of the attractive and customer-friendly points In vacuum chamber machines is the use of various plastic bags. Depending on the needs Of companies, transparent printed, or metallized plastic pouches can be used. This feature not only makes the packaging appearance unique and professional, but also is effective in attracting customer satisfaction.

Applications Beyond the Food Industry

Another advantage of vacuum chamber machines is that their use is not limited to the food industry.

This technology can be used to package a wide range of products, including:

- Medical Devices
- Automotive components
- Chemicals and agricultural pesticides

Introduction of Tray sealer Packaging Machines of Vormek

Mr. Saied Fatehi (CEO of Vormek Company)

In the food industry, professional packaging not only guarantees the preservation of product quality and safety but also plays an effective role in maintaining the appeal and success of the brand. Vormek tray sealer packaging machines are the result of technical knowledge and many years of experience of our skilled engineers, with a design and manufacturing perspective for advanced packaging equipment, which, relying on the latest global technologies and local needs, are offered to the country's food industries.

Maximum Efficiency With Continuous and Intermittent Movement Mechanism

Vormek tray sealer packaging machines are designed in various models including high-speed, automatic, and semi-automatic to provide the highest efficiency in packaging lines according to production capacity, speed, and product type. In continuous models, packaging operations are performed without interruption and with a steady flow, which is considered an important competitive advantage for companies by high capacity.

Variety In Packaging Methods

These machines are capable of packaging using various methods including:

- Full Vacuum
- Modified Atmosphere Packaging (MAP)
- Skin Packaging

In MAP packaging, by replacing the air inside the package with inert gases, oxidation and product spoilage are prevented. Also, in skin packaging, a transparent and durable film is placed over the product surface and its tray, which provides both an attractive visual appearance and better preservation for sensitive products.

High Flexibility in Feeding and Mold Changing

Vormek tray sealer packaging machines can be equipped with automatic or semi-automatic conveyor feeding systems to address certain packaging challenges. Furthermore, mold changes in these machines are done easily and in the shortest possible time, providing flexibility for packaging products of various sizes and shapes.

Completely Hygienic and Durable Design

The machine body and parts are made of stainless steel, which, while offering durability and physical resistance, adequately meet the hygienic requirements of the food industry. The design of these machines allows for easy and complete washing and cleaning.

Automatic Machines – Capability to Equip by Auxiliary Systems

Vormek tray sealers can be equipped with the following advanced auxiliary systems. This flexibility enables customization of the machine for each production line based on the producer's needs:

- Various Fillers
- Weighing at Entry and Exit
- Jet Printer
- Options For Aesthetic Enhancements
- Check Weigher

Intelligent Control by Advanced Electronic Systems

All machines are equipped with an intelligent electronic control system (advanced automation) with a touch screen that allows programming, saving, and retrieving settings for various products. This feature increases process accuracy and minimizes human errors.



Optimized Energy Consumption and Waste Reduction

One of the advantages of these machines is optimized energy consumption, high safety, and reduction of film and material waste, which ultimately provides greater economic efficiency for manufacturers.

Wide Application in Various Industries

Vormek tray sealer packaging machines are used for packaging a wide range of products including:

- Meat
- Chicken
- Fish
- Cheese
- Fresh Vegetables
- Dates
- Ready Meals
- And many more,

and are among the most advanced packaging equipment on the market.

Why Vormek?

Engineer Saied Fatehi, CEO and founder of this company, as the designer and manufacturer of Vormek tray sealer packaging machines, and with years of research, development, and efforts to localize global technologies, believes that what distinguishes these machines is the intelligent combination of advanced technology, precise engineering design, strict hygiene and safety standards, and high flexibility in customization.

Vormek is a symbol of technology combined with quality.



Pickled Vegetables, Pickles, and Olives: Flavor Enhancers from the Heart Of History

Ms. Bashardoust: Master of Food industry

Imagine a table without spices—such a boring world that be, right? Pickled vegetables, pickles, and olives are the kinds of foods that not only add a distinct color and aroma to our table, but also, beyond their benefits, have roots in our ancient history. They are reminders of the age-old art of food preservation, diverse flavors, and hidden health benefits. Since ancient times, humans have sought ways to preserve food for times of scarcity.

Salt and vinegar were the saviors of this challenge, gradually turning into the beloved pickled items we know today. Of course, this matters even more when paired with proper packaging to make them more effective. Many pickles, especially those made through natural fermentation like homemade pickled cucumbers or sauerkraut, contain beneficial probiotics. These good bacteria are excellent for digestive health and strengthening the immune system. The acid present in pickles can aid in better digestion, especially of fatty and heavy foods. That's why pickles are often served alongside main dishes.

Interesting and Fascinating Points about Olives

Olive (olive oil) are rich in healthy monounsaturated fats that help reduce bad cholesterol (LDL) and increase good cholesterol (HDL), making them great for heart health. Olives are harvested at various stages of ripeness, which results in their different colors and flavors—from unripe, bitter green olives to ripe, sweet black ones, each with its own taste and culinary use. Olives must go through a debittering process, which may involve soaking in brine, water, or an alkaline solution that gradually removes the bitterness.

But Advanced Technologies for Higher Shelf Life

Today, when speed is key and consumers are looking for fresh, qualified products the food industry seeks innovative solutions to maintain freshness and extend shelf life. Packaging using tray sealer, thermoforming, and vacuum chamber machines plays a significant role in this regard. Vacuumed packaging is a method where all or

most of the air inside the tray is removed. This is done using automatic or semi-automatic tray sealer machines with vacuum chambers. As you know, the oxygen in the air is one of the main causes of food spoilage—bacterial growth oxidation (color change, and flavor) degradation.

By removing oxygen, spoilage processes are significantly slowed down, allowing us to preserve the taste, color, and quality of food products for a longer time without using chemical additives. As a result, your pickled cucumbers or olives can stay fresh for months instead of just weeks.

But Alongside Vacuum, There's Also Modified Atmosphere Packaging

MAP technology, applied using the same machines mentioned earlier, not only removes the air but also injects a specific mixture of gases—like nitrogen, carbon dioxide, and in some cases, small amounts of oxygen—into the package using tray sealer packaging machines. This creates an ideal environment to preserve product freshness. The gas mix is carefully designed to suit the type of food and not alter its texture, taste, or quality.

Why Should We Use New Packaging Machines and Modern Methods for Our Packaging?

- Preserving nutritional value
- Access to broader markets
- Extended shelf life
- Improved hygiene and safety
- Preservation of sensory characteristics
- Enhanced product presentation aesthetics
- Reduced labor and lower production costs
- Increased sales and prevention of potential losses

In conclusion, these packaging technologies are not just technical advancements—they help us enjoy our food in healthier, more economical, and more enjoyable ways.



Introducing the Expertise of Vormek Company



Sometimes, among the hustle of work and daily commutes, a brief moment of reflection is necessary—a moment to revisit who we are and who we ought to be. Life these days moves at an astonishing speed: back-to-back meetings, increasingly serious projects, and concerns that sometimes leave no room to breathe.

It is within these routines that we must rediscover the meaning of work—that every part manufacture in the factory, every machine that gets installed, every collaboration which forms, is part of a greater purpose: to build, to improve, and to move forward responsibly.

For me, seeing the growth of colleagues, hearing the sound of a machine running properly, or the satisfaction of customers who have placed their trust in us—these are the moments that ease all fatigue.

I hope that in these ordinary yet meaningful days, you find opportunities for smiles, peace, and hope—hope for a tomorrow built by today's efforts.

With respect and best wishes for your success,

Hamid Madanipour

Deputy CEO, Vormek



Comparison of Traditional and Industrial Methods in Pickled Cucumber Processing

Elnaz Bashardoust – Master of Food Industry

Pickled cucumber is one of the most popular spicess in Iranian cuisine and many other cultures around the world. This product is prepared using two main methods traditional (fermented) and industrial (pasteurized). Each of these methods has its own characteristics, advantages, and limitations, which are examined below.

Traditional Fermentation Method

In this method, fresh, firm cucumbers are washed and the blossom end is removed. They are then placed in glass jars or plastic barrels along with aromatic herbs such as tarragon, dill, garlic, and chili peppers. A brine solution with a salt concentration of about 5 to 8 percent is added to the container. The natural fermentation process takes place at ambient temperatures (40 to 45°C) over a period of 2 to 6 weeks. During this time, beneficial bacteria such as lactobacilli grow and give the pickles

their distinct flavor and aroma. This method requires strict hygiene and temperature control to prevent mold and spoilage.

Industrial (Pasteurized) Method

In the industrial process, cucumbers are washed mechanically, sorted, and the blossom ends are removed. They are tightly packed into glass jars or metal cans. A hot brine and vinegar solution, at about 95°C, is added to the containers and lidding is occurred under vacuum. Pasteurization step involves heating for 10 minutes at boiling temperature. This destroys microorganisms and significantly extends shelf life.

Finally, labeling and final packaging are performed. This method is faster, safer, and more suitable for mass production. However, its flavor is generally less natural and complex compared to the fermented type.

Technical Monthly Magazine, Knowledge-based Packaging Series

from Field Experience to Scientific Analysis, Step by Step with

The Benefit of Using

Packaging by Modified Atmosphere Method

This Technology is the Replacement of Oxygen in the Package with Suitable Gases Such as Carbon Dioxide and Nitrogen, Which Causes



Preventing the growth of microbes and molds
Preventing softening and color change of pickled cucumber
Attracting customers
Preserving the crispness and original taste of pickled cucumber
Increasing product shelf life without the need for chemical additives

Packaging

Suitable packaging prevents contamination, weight loss, and spoilage of food materials and increases their shelf life. Active packaging, by controlling oxygen and moisture; nano packaging, by improving mechanical and antimicrobial properties; and smart packaging, by displaying quality changes, are modern methods in this industry. Choosing the appropriate packaging technology not only preserves product freshness but also reduces waste and ensures food safety

VORMEK

Production Methods of Pickled Cucumber



Fermented



Quick-Action



Vinegar-Based

The Impact of Packaging by MAP on the Freshness and Unique Taste of Pickled Cucumber



Pickled Cucumber Storage Problems



Softening



Swelling



Hollowing



Mold Growth

Tray Packaging

Aluminum Container
Plastic Tray
Glass Container
Single-Serve Packaging
and Bulk Packaging



Pickled Cucumber

Pickled Cucumber Is the Most Popular Food Condiment in Iran and the World



Solutions and Methods for Improving Pickled Cucumber Packaging with Modified Atmosphere Packaging

One of the Best Methods is the Use of Professional Vacuum Packaging and the Use of Modified Atmosphere Packaging



VORMEK



The Traditional Method of Preparing Pickled Cucumber despite its Natural Taste and Fermentation Properties has Several Weaknesses and Potential Risks

Elnaz Bashardoust: Master of Food Industry

High Salt Content and Heart Risks

In the traditional process, a high concentration of salt is used to prevent spoilage. This can lead to increased blood pressure, water retention in the body, and risks of heart and kidney diseases, especially in susceptible individuals or the elderly.

Risk of Microbial Contamination and Mold Growth

If hygiene of trays or raw materials is not fully observed, contamination may occur causing the growth of mold or harmful bacteria. These contaminations can lead to food poisoning, digestive disorders, or even fungal infections, especially if pickled cucumber is stored at inappropriate temperatures.

Lack of Quality Control and Fluctuations in Taste and Safety

In the traditional method, fermentation occurs naturally without precise control over temperature, time, or ingredient composition. This results in fluctuations in final quality, taste, acid levels, and even microbial safety. In some cases, incomplete fermentation can produce unwanted compounds such as nitrosamines, which are associated with cancer risks.

Advantages of the Industrial Method in Preparing Pickled Cucumber

The industrial method of preparing pickled cucumber, especially using pasteurization, offers significant benefits for producers and consumers. Below are the main advantages of this method:

High Safety and Shelf Life

In the industrial method, cucumbers undergo pasteurization after packaging, which destroys harmful microorganisms and deactivates enzymes. This process significantly increases product shelf life and allows storage at room temperature.

Quality Control and Standardization

In industrial production, washing, grading, filling, sealing, and labeling are done by mechanized equipment. This ensures uniformity in taste, texture, and appearance of the final product and allows precise control of parameters like pH, temperature, and processing time.

Production Speed and Economic Efficiency

The industrial process is much faster compared to the traditional method, enabling production of large volumes of pickled cucumber within a few hours. For factories this means increased productivity, reduced storage costs, and better responsiveness to market demand.

Packaging Capability and Wide Distribution

Industrial pickled cucumbers are packaged in durable containers such as glass jars or metal cans, with precise labeling ready for sale in stores, export, and use in other food industries. This type of packaging facilitates easy transportation and greater consumer appeal.



Specialized Introduction for Manufacturers of Tray Sealer and Vacuum Chamber Packaging Machines with a Focus on Pickled Cucumber Packaging Technologies

Elnaz Bashardoust: Master of Food Industry

In the competitive world of the food industry, packaging is not only a means of product protection but also the showcase of a brand's identity. Our company, as a specialized manufacturer of tray sealer and vacuum chamber packaging machines plays a key role in shaping a new generation of safe, smart, and export-ready packaging—especially in the domain of pickled cucumbers and fermented products which are highly sensitive to quality preservation and shelf life.

Vacuum Packaging – Complete Protection by Engineered Vacuum

In this method, pickled cucumbers are placed under negative pressure in multilayer pouches or PP trays, and the surrounding oxygen is completely removed. Our vacuum chamber machines, equipped with precise suction control, adjustable timing, temperature regulation, and durable sealing, enable high-shelf-life, isolated packaging. This system is especially practical for packaging snacks, single-serve packs, and export products.

Modified Atmosphere Packaging (MAP) – Scientific Control of Product Respiration
For producers offering pickled cucumbers in transparent glass containers or more rigid trays, our tray sealer packaging machines with inert gas injection modules—such as nitrogen and carbon dioxide—provide a superior solution. With precise gas composition control, microbial growth is inhibited while the vibrant

color and odor of the pickled cucumbers are preserved, and the shelf life is extended several times over. This technology also reduces the need for chemical preservatives, marking a meaningful step toward healthier production aligned with global standards.

Our Machine Advantages in Pickled Cucumber Packaging

Our machines, with features such as precise pressure control, multi-stage sealing adjustment, MAP pouch compatibility, HMI touchscreen interfaces, and PLC-based industrial systems, pave the way from traditional methods to a stage where packaging is an integral part of innovation. These benefits have positioned your company as a trusted technology partner for food industry players aiming to improve quality and increase market share.

Conclusion

In a world where packaging quality defines the shelf life, safety, and commercial value of food products, our tray sealer and vacuum chamber packaging machines are not just production tools—they are pillars of consumer trust. When pickled cucumbers are packaged with these technologies, they are no longer just a condiment; they become a symbol of the harmony between taste, safety, and technology.

Inside the Packaging, Beyond the Technology: The Untold Story of Food Safety

Engineer Sajad Safinia, Senior Manager of Zarrin Laban Company

I am a food industry engineer—someone standing at the bound of science and life where knowledge transforms into nutrition, and safety, quality, and innovation become inseparable parts of people's daily tables.

When we talk about food industry engineering, we are referring to a knowledge that with the help of basic sciences such as chemistry, biology, microbiology engineering, and technology, strives to turn raw agricultural materials into safe nutritious, flavorful, and long-lasting products—products that not only meet standards but also respond to the nutritional needs of today's and tomorrow's generations.

Being a Food Industry Engineer Means:

- Understanding the complex behavior of food during thermal, refrigeration fermentation, or drying processes,
- Knowing microorganisms and managing food safety,
- Designing new formulations and developing products for healthy lifestyles
- Choosing the right packaging to extend shelf life, reduce waste, and protect quality.

On this path, we're not just dealing with machines and formulas—we're dealing with human health, consumer trust, food security, and even the future of the environment.

The job market for this field is wide-ranging, from food production industries, dairy and beverage factories, flour mills, canned goods, and meat processing plants, to quality control laboratories, research centers, regulatory organizations, packaging companies, and even food-related startups.

For me, Food Industry Engineering is not just a Profession—it's a perspective. A perspective that sees food not merely as nourishment, but as a tool for enhancing health, culture, economy, and sustainability. If you're interested in a blend of science, technology, creativity, and human-centered purpose, this field can be a rewarding, challenging, and impactful journey—because in food industry engineering, we don't just produce food, we nourish the future.

But one of the most critical aspects of this industry is food processing and packaging, where specific points are particularly important. For example, the primary goal of food packaging is to maintain the health, nutritional value, and safety of the product throughout its shelf life.

The most widely used packaging materials in the food industry include polypropylene, polyethylene, kraft paper, and cardboard.

A Suitable and Hygienic Packaging must preserve its own quality and that of the food during the entire shelf life. It should not interact with the food it holds—for instance, through ionic migration or chemical reactions. Materials like PET are good examples because they offer strong resistance and their molecular migration is low enough to be negligible.

Food Packaging must Comply with Relevant Standards. According to national regulations, every packaging type and product must meet specific national



standards, which we are obliged to follow. In addition to national standards, we must also consider the product-specific standards.

However, one critical and challenging question remains.

What Is Aseptic Packaging and Which Products Is It Used For?

Aseptic packaging is impermeable to microorganisms and is mostly used for products with high shelf life, such as various fruit concentrates and tomato paste—products that have high water activity and are viscous. It is better that they are packaged using the vacuum method up to 70%. However, various factors in the food industry affect the choice of packaging type, such as target market, place of consumption, type of food product, storage conditions of the packaged food, shelf life of the food in the packaging, storage location, and transport conditions.

How does Packaging Help Preserve Quality and Extend the Shelf Life of Food?

If packaging is used appropriately based on the type of food product, it certainly helps extend the shelf life of the product. For example, food products which are sensitive to light use dark packaging materials to protect the product from light exposure. Or for PET juices that are hot-filled, high-grammage, heat-resistant PET bottles are used so that the juice itself is packaged under ideal conditions. Also, the bottle does not deform after cooling, and microorganisms cannot enter the product

Which Information must be Included on Food Packaging?

According to national standards, product labeling must be stated on the packaging. This labeling is different for each product and must be followed. For example, the name of the product, the name of the company, the brand name, and Also, whether the packaging is recyclable or not.

What Role Does Packaging Play in the Marketing and Sales of Food Products?

The type of packaging certainly plays an important role in product marketing.

The type of color used in the packaging,

The type of raw material used in the packaging,

The label design—

All of these play a major role in the customer's perception and in marketing the product.



Satisfaction Statement Regarding Collaboration with Vormek

Mr. Hossein Rafeghvand, Manager of Belita Company

Belita Company, under the management of Mr. Hossein Rafeghvand, as one of the active producers in the field of packaged olives and pickles, has always sought to use up-to-date and reliable technologies in the field of packaging. In this regard, after evaluating various options, we proceeded to purchase a tray sealer packaging machine from Vormek.

After installation and commissioning of the machine, the precise performance, high build quality, ease of use, and excellent hygiene of the equipment have fully satisfied us. Using this machine has not only enhanced the appearance and quality of our product packaging but has also contributed to increased shelf life, improved marketability, and **Customer Satisfaction**.

We must also mention the commitment, professionalism, quick support, and responsible attitude of Vormek's technical team, who were with our team throughout all stages of installation, commissioning, and training—turning this cooperation into a positive and constructive experience.

We are fully satisfied with choosing Vormek as the supplier of tray sealer packaging machines and consider the continuation of this cooperation as part of the development path of the Belita brand.



Hear the Science with Food Industry Podcasts

Elnaz Bashardoust: Master of Food Industry

If you're interested in the world of food, modern technologies, food safety, processing, and packaging, the engaging food industry podcasts are a golden opportunity for you to listen to up-to-date information in this field without needing a long time—and enjoy it, too.

What Do Food Industry Podcasts Teach Us?

- The latest scientific findings in the field of food processing, preservation, and safety
- Introduction to modern packaging methods such as Modified Atmosphere, **Nanocoatings**, and Active Pack
- Analysis of global trends in healthy, plant-based, and sustainable food production
- Conversations with experts, entrepreneurs, and professionals in the food industry
- Practical tips about quality control, international standards, labeling, and export

These podcasts are usually produced in a simple yet scientific and up-to-date language, making them highly useful for students, food industry engineers, production managers, and even general food enthusiasts.





National Event: Leap in the Food Industry with a Focus on Knowledge-Based Process Development

Elnaz Bashardoust: Master of Food Industry

In July 2025, a specialized event titled Leap in the Food Industry was held at the Industrial Innovation Center, attended by a group of industry professionals, researchers, and policymakers in the field of knowledge-based production.

This gathering explored new legal and support capacities—such as R&D tax credits—aimed at increasing production companies' motivation to invest in advanced technologies and apply domestic technical know-how.

The event presented examples of successful collaborations between food factories and research centers, including a project, which reduced energy consumption by 30% through optimized thermal processing technology while enhancing final product quality.

A specialized panel was also held on integrating production lines with smart systems like MES and SCADA.

The event concluded with the presentation of a roadmap in the production of sterilization equipment, smart packaging, and food process management. Participants emphasized that a production leap in this sector will not be possible without supporting innovation, digital infrastructure, and collaboration between industry and academia.



Tray Sealer: The Choice of Leading Brands

Niloufar Ahmadi – Sales Expert

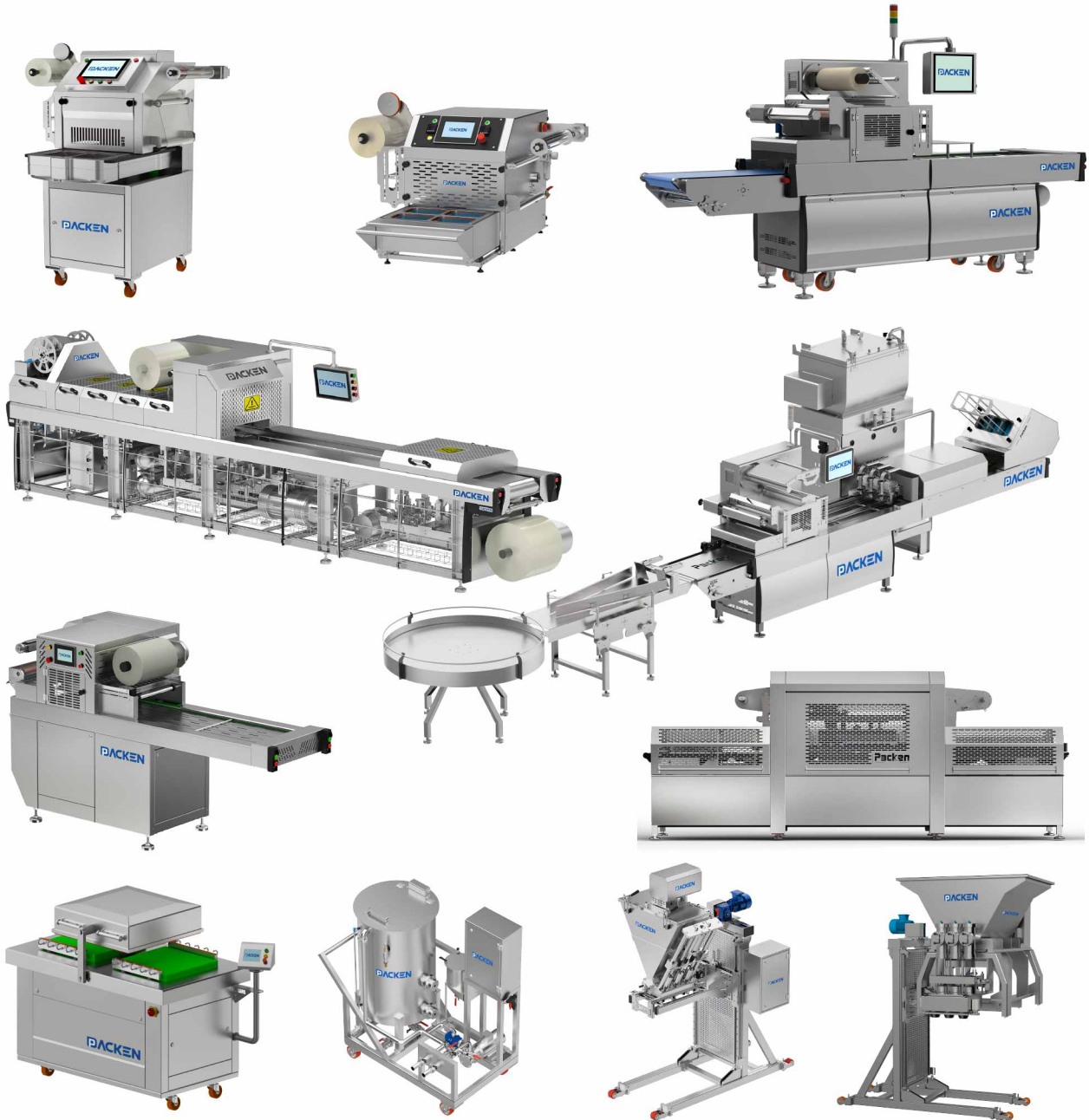
Many successful producers in the field of pickled vegetables, pickles, and olives have achieved remarkable transformations in the quality and shelf life of their products by utilizing tray sealer packaging machines from Vormek. These machines, through fully hygienic packaging, prevent mold growth and product spoilage, significantly increasing the shelf life of their goods.

Additionally, the packaging capacity in the production lines of these clients has grown substantially, playing a key role in their sales growth and market expansion. Reputable brands such as Ayatay, Shantia, Belita, Aytuna, Semiran, Lavasani, and several others are among our clients who have achieved great success in production and distribution using this technology.

We are proud to collaborate with these professional organizations and are always by their side to help further enhance quality and efficiency.

Advancements and Importance of Tray Sealer Packaging Machines in Modern Packaging Industries

Tray sealer packaging machines have become an essential tool in packaging lines due to their crucial role in preserving product quality, optimizing production processes, and reducing costs. By integrating advanced technologies and precise engineering design, these machines have significantly elevated packaging standards to a new level



We invite you, our valued audience, to share your topics of interest with us. Your feedback and suggestions not only enrich our content but also help us provide more practical insights tailored to your needs. Would you like to read a report on a specific industry or a particular packaging technology? Share your thoughts with us, and we will cover them in our upcoming editions