

Storage Conditions, Shelf life and Control of Pests

Booklets (Finished goods) and Semi-finished goods – Storage and Shelf Life

Purpose

Product freshness of finished and semi-finished goods is of paramount importance in building and maintaining customer/ consumer loyalty. The older the product offered for sale the higher the risk of:

- Taste change
- Mould
- Dis-colouration of the paper
- Growth of bacteria
- Taints and off smelling odours

All of the above could lead to customer dissatisfaction and a disappointed customer may be a lost customer.

Storage of Finished goods (Booklets) and Semi-finished goods

Products which are stored at Manufacturer premises must be stored in an environment which:

- Is not subject to direct sunlight
- Is not subject to extreme temperature and humidity variations including sustained high and low temperatures
- Is free of odour
- Is free of leakage and damp
- Is not subject to vibration caused by heavy machinery or other sources

Climate conditions

The ideal storage condition is an enclosed air-conditioned area with:

- 55% +/- 5% Relative Humidity
- 23 +/- 3 degrees Celsius Temperature

It is acknowledged that in some markets with high levels of humidity and ambient temperature these ideals will be difficult to maintain.

