

OLD MEETS NEW IN PET CHURN FOR DAIRY DESSERT

PETWORK - DESSERT JAR

Milk churns have taken a new turn in their development history, and SIPA can take some of the credit. It is a little-known fact that the first churns were made of wood, and were used for “churning” milk into butter. Only some time later did they begin being used (on British railways) for transporting milk. Weight considerations drove the change to steel, which is what some of us may still have faint memories of.

The milk churn conjures up visions of an idyllic past when we were closer to nature, which is probably why the design lingers on in packaging for dairy products. Glass jars not dissimilar to churns are quite a regular feature on shop shelves. Now the story has taken a further twist, with a UK company making miniature churns in PET for premium desserts. They are injection-stretch-blow moulded on a SIPA ECS SP 50 unit, and SIPA also made the moulds.

British premium packaging designer and producer Aegg did the original design work on the PET churns. SIPA then made sure it would work on an industrial level, then sample containers were moulded, measured and tested in

SIPA's laboratory and presented for approval – which was quickly forthcoming. Now, delicious desserts in lightweight 135-mL PET churns are appearing across the UK in well-known up-market supermarkets.

Aegg says that as many food-handling factories have a ‘no glass policy’ due to any breakages potentially causing major health hazards and severe production issues, what it terms this ‘mock glass’ product not only looks great, but can be used within a safe environment, making it highly practical and cost-effective. Aegg's managing director, Jamie Gorman, says the pot is most probably unique in the market, and is a clear eye-catcher. He says Aegg is developing a number of recyclable PET injection stretch blow moulded products to enhance its existing product range, which will be available soon.

