

Metal Food Cans do Wonders!



Essential elements for essential living

THE METAL FOOD CAN FOR MORE THAN 200 YEARS REMAINS ONE OF THE MOST ECONOMICAL, ENVIRONMENTALLY FRIENDLY AND, ABOVE ALL, SAFEST PACKAGING FORMS.¹ METAL FOOD CANS OFFER A COMPREHENSIVE RANGE OF ADVANTAGES.



One-half cup of canned tomatoes provides 11.8mg of lycopene compared to just 3.7mg found in one medium fresh, uncooked tomato.¹¹

KEEPING CONSUMERS SAFE AND HEALTHY

The metal food can is one of the safest and most robust forms of food packaging. Cans are compact, unbreakable, tamper-proof and tamper-evident.²

- The canning process delivers long-term food quality and product shelf life. Food nutrients are locked in at their peak of ripeness and freshness.¹³ Once the cans are sealed and heat processed, the food maintains its high quality for more than two years.
- USDA database shows that canned foods contain comparable nutrients to cooked fresh or frozen products, without the need for additive and preserving agents.⁴
- Some canned products actually contribute more health-promoting nutrients than their fresh counterparts. Fresh vegetables, such as spinach and green beans, lose up to 75% of their vitamin C within 7 days of harvest. Canned tomatoes, carrots, spinach, and pumpkin are rich in antioxidants, such as carotene and lycopene which appears to reduce the risk of certain cancers.¹¹
- Americans waste an estimated 27% of the food available for consumption.¹⁶ Canned fruits and vegetables do not spoil like fresh produce resulting in far less waste is produced.
- Steel cans have a 100% total barrier performance against light, water, and air.^{8, 15}
- There are more than 1,500 varieties of canned food with more unique offerings continuously added. Consumers reported benefits of the metal food container are strength, longer shelf life, ability to stack neatly, economic, quicker to prepare, and good taste.¹⁸

"Remember that we put things in cans when they're at the peak of flavor so, you're getting them at their best." ~Chef Jose Andres, ThinkFood Group.

METAL CANS ARE THE RECYCLING CHAMPION

Steel cans are 100% infinitely recyclable; without loss of its intrinsic properties, no matter how many times its recycled. Steel's infinite open loop recycling saves energy, protects and conserves resources, and minimizes landfill waste.²

- Steel cans boast the highest recycling rate of all food and beverage packages combined in the world, with a rate of 65%³ in 2008. During the same period, approximately 20 billion steel cans were recycled into new products.⁸
- Metal packaging is very easy and inexpensive to collect and recycle. Magnetic properties of steel make it easily separated, which contributes to its high recovery rates.⁹
- Steel that is not recycled is harmless to the environment and simply rusts and returns to its natural components.¹²
- Steel is produced with iron ore, carbon and limestone.⁵ Every 2,000 pounds of recycled steel saves 3,600 pounds of CO₂, 2,500 pounds of iron ore, 1,400 pounds of coal and 120 pounds of limestone.⁶
- Steel cans, on average, contain up to 35% post-consumer content.²¹
- Making new steel products from recycled steel instead of virgin ore reduces water use by 40%, water pollution by 76%, air pollution by 86%, and mining wastes by 97%.⁷
- Metal is the most valuable commodity in the post-consumer waste bin. The high scrap value offsets collection costs which helps finance the extensive collection and recycling infrastructure for plastics, papers, and glass.¹⁰
- Because steel is magnetic, it can be easily recovered from all efficient waste streams.²⁴



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DELIVERING SUPPLY CHAIN EFFICIENCY

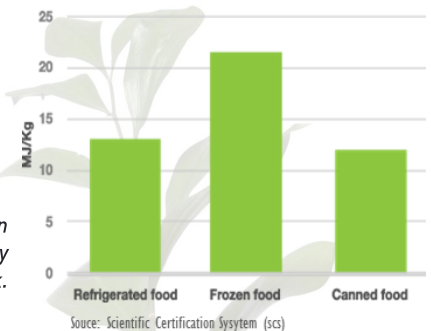
EASY HANDLING, FAST FILLING WITH LOW SPOILAGE MAKE CANS A NATURAL CHOICE FOR STREAMLINED, ECO-EFFICIENT PRODUCTION AND LIABLE DISTRIBUTION.

- Food cans don't require any energy for storage.¹⁰
- Food cans require up to 70% less energy throughout the supply chain compared to frozen foods.¹⁰
- Cans require only minimal secondary or transport packing during shipment because of its inherent strength.
- Due to cans unique stacking ability, products packed in steel are easily stored and offer a more energy efficient system than refrigerated or frozen food.
- In the retail environment, steel packaging can also be easily stored, handled and stacked. It is virtually impossible to spill or break.
- Canned foods' long shelf-life and preserved taste let consumers stock up, stack up and stay supplied.
- The production process of steel for packaging now accounts for far fewer emissions than ever before—they are 45% lower since 1975.⁸
- CO₂ emissions from food canning can be 28% less than by freezing in plastic bag.¹⁹
- Silgan has begun converting from wood to plastic pallets made of recycled material, resulting in the equivalent of 85,455 trees saved spanning across 2,136 acres.

ENVIRONMENTAL PERFORMANCE

- From cradle to gate, recycling brings 30% energy savings and 42% less CO₂ emission.²²
- Steel is produced with iron ore, carbon and limestone.⁵ Every 2,000 pounds of recycled steel saves 3,600 pounds of CO₂, 2,500 pounds of iron ore, 1,400 pounds of coal and 120 pounds of limestone.²³
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- Innovation in production means that steel for packaging is up to 40% lighter today than 30 years ago.²²

*Energy Consumption
Across the Food Supply
Chain from Farm to Fork.*



- CO₂ emissions from a standard steel can are today 30% lower than 15 years ago.²²
- Steel packaging recycling saves 4 million tonnes of CO₂ each year.²²
- Global Warming potential of tinplate production (mainly CO₂ emissions) is reduced by 9% over two years.²²

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