

Packaging organic concoctions and extracts involves preparing them for storage and use, including labelling and selecting appropriate containers. This is a crucial step in ensuring the quality and shelf life of these natural farm inputs.



Here's a more detailed look at the process:

#### 1. Raw Material Preparation:

- **Gather and clean:**

Collect the necessary plant materials, fruits, or other ingredients. Ensure they are free of debris and thoroughly washed.

- **Prepare tools:**

Gather the necessary tools, including a chopping board, knife, weighing scale, and containers.

- **Calculate quantities:**

Determine the correct proportions of raw materials and sugar or other fermentation agents.

#### 2. Fermentation and Extraction:

- **Fermentation:** Follow the specific instructions for each concoction or extract, including fermentation periods and techniques.
- **Extract:** After fermentation, extract the liquid, using a strainer or cheesecloth.

#### 3. Packaging:

- **Clean and sterilize:**

Prepare the packaging containers (e.g., bottles or jars) by cleaning and sterilizing them to prevent contamination.

- **Fill containers:**

Pour the concoction or extract into the containers, leaving some space at the top.

- **Label and seal:**

Label each container with the date of production, ingredients, and any specific instructions for use. Seal the containers tightly to maintain freshness and prevent leakage.

4. Storage:

- **Choose appropriate storage:** Select a cool, dark, and dry place for storage.
- **Proper arrangement:** Arrange the containers in a way that maximizes space and minimizes the risk of spills or damage.

5. Quality Control:

- **Regular checks:**

Periodically check the concoctions or extracts for any signs of spoilage or degradation.

- **Adjustments:**

If necessary, make adjustments to the fermentation or extraction process to improve the quality and shelf life of the product.

Additional Considerations:

- **Types of concoctions:**

Different types of concoctions and extracts have different preparation methods and uses.

- **Safety:**

Follow safe handling practices during all stages of the process, including wearing appropriate personal protective equipment (PPE).

- **Hygiene:**

Maintain a clean and hygienic environment to prevent contamination and ensure the quality of the final product.

- **Record-keeping:**

Keep detailed records of the production process, including raw materials, fermentation periods, and packaging details.

## Packaging of Organic Concoctions and Extracts (TESDA – Organic Agriculture Production NC II)

Packaging is a crucial part of the "**Produce Organic Concoctions and Extracts**" unit under TESDA's **Organic Agriculture Production NC II**. Proper packaging ensures product **safety**, **quality**, **shelf life**, and **marketability**. Here's what the TESDA curriculum outlines:

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### □ Key Considerations in Packaging

#### 1. Sanitation and Hygiene

- Use **clean and sanitized containers**.
- Practice **Good Manufacturing Practices (GMP)**.
- Avoid using recycled containers unless thoroughly disinfected.

#### 2. Container Selection

- Prefer **food-grade plastic** or **glass bottles/jars**.
- Containers must be:
  - Airtight (to prevent contamination)
  - UV-protected (if product is light-sensitive)
  - Non-reactive (won't interact chemically with the concoction)

#### 3. Labeling Standards

Each package should be labeled with:

- Product name (e.g., FPJ, FFJ, FAA, OHN)
- Ingredients used
- Date of production
- Expiry or best-before date
- Instructions for use
- Storage instructions
- Name of producer (or farm/business name)
- Batch number (optional but useful for tracking)

#### 4. Sealing Techniques

- Use **rubber bands**, **twist ties**, **cap seals**, or **vacuum sealing**.
- For fermentation extracts, allow for some air exchange if still active.

#### 5. Storage Requirements

- Keep in **cool, dark places** (e.g., amber bottles for light-sensitive concoctions).
- Ensure **labels remain readable** and do not peel off due to moisture or handling