

Fact bite #64



Stainless steel

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Food
Packaging
Forum

Stainless steel is an iron-based mixture of metals, including chromium that makes it resistant to rust and corrosion. Unlike plastics or paper, stainless steel is highly inert, which means that it does not react with food or beverages it is in contact with.

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Its durability and inertness make stainless steel a chemically safe option for reusable food contact articles like beverage bottles, containers, bowls, frying pans, and food processing equipment. These material properties also allow stainless steel to be recycled infinitely into new products without a significant loss in quality.

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The initial production of stainless steel is resource intensive, and steel is heavier than plastic and paper, which makes transportation less efficient. However, reusing stainless steel products lowers their overall impacts over time until eventually they have lower environmental impacts than alternatives made from plastics or paper.

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