

How to Store Premixes Properly to Maintain Their Quality

For bakery professionals, maintaining the quality of raw ingredients is a non-negotiable operational standard. Improper storage can not only reduce the performance of premixes but also increase the risk of pest infestation, particularly flour weevils.

Flour weevils often develop in warm and humid environments, through contact with contaminated materials, or as a result of poor air circulation in storage areas. To ensure your Puratos products remain in optimal condition and maintain the highest standards of hygiene, we recommend implementing the following Standard Operating Procedures (SOPs) for storage:

1. Proper Packaging Handling

The first preventive measure starts with how product packaging is handled on a daily basis in your bakery or kitchen:

- **Use Promptly After Opening:** It is highly recommended to use the product as soon as possible once the package has been opened to minimize exposure to air and reduce the risk of infestation by weevils and other insects.
- **Reseal Tightly:** If the product is not used up immediately, make sure the package is tightly resealed. Use a suitable seal or bag clip to prevent air and moisture from entering and to protect the product from weevils and other pests.



2. Warehouse Storage Standards

The environment in which your products are stored plays a critical role in preserving their quality and shelf life. Ensure that your storage area and warehouse meet the following requirements:

- **Use Pallets:** Always store products on pallets. Never place products directly on the floor, as this may expose them to moisture and temperature fluctuations from the ground. In addition, maintain adequate spacing between products and walls. A minimum clearance of 30 cm is recommended to allow proper air circulation and facilitate inspection and cleaning.
- **Temperature and Light Control:** Store products in a cool, dry place. Ensure that the storage area is protected from direct sunlight to help maintain product quality and stability.

- **Material Segregation:** Avoid storing premixes together with other materials. In addition, keep them separate from other flour-based products to prevent cross-contamination, including the transfer of flour weevils or other pests from nearby products.
- **Sanitation:** Maintain a clean storage environment by implementing a regular cleaning and housekeeping schedule in the warehouse.
- **Pest Management:** Conduct routine monitoring of flour weevils and other insect populations, and coordinate with pest control service providers immediately if any signs of infestation are detected.

3. Implement Disciplined Inventory Management

An inefficient inventory turnover cycle can cause products to remain in storage for extended periods, increasing the risk of quality deterioration. Manage your warehouse inventory using the following methods:

- **FEFO (First Expired, First Out):** Prioritize the use of products with the nearest expiration date to minimize the risk of expiry and product wastage.
- **FIFO (First In, First Out):** Use products in the order they were first received or stored in the warehouse to ensure proper stock rotation.
- **Optimize Inventory Levels:** Align stock quantities with operational requirements and demand forecasts. Avoid overstocking and prolonged storage periods, which may negatively impact product quality and shelf life.



By adopting these three key operational practices, proper packaging management, hygienic storage conditions, and systematic inventory rotation, you can minimize the risk of insect contamination while maintaining the quality, safety, and performance of Puratos products, ensuring consistent results in every bakery application.