

Case Study

Plantico eco Plastic™ Extended Shelf Life for Meat Packaging



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Background

Plantico eco Plastic™ High Barrier technology is manufactured using state of the art technology. Plantico eco Plastic™ provides exceptional gas barrier, and excellent sealing with existing petrochemical lidding films.

Types of Products

- Plantico eco Plastic™
- High Barrier Roll Stock
 - High Barrier Trays

Application

Plantico eco Plastic™ High Barrier technology is suitable for packaging fresh produce including Meat, Chicken, Fish & Seafood, Small goods, Fresh Pasta and Cheese. MAP, vacuum skin pack, and easy peel are all suitable process technologies for Plantico eco Plastic™. This product is not designed for microwaveable and oven heat applications.

Quality

Plantico Technologies Ltd. manufacturing location in Australia has received ISO 9001:2008 certification for Quality Management System and the thermoforming Plant in Germany has received BRC/IoP certification for Global Standard for Packaging and Packaging Material.

Why Plantico eco Plastic™?

New Plantico eco Plastic™ delivers superior performance to your current conventional packaging technology:

- Extended shelf life compared to existing atmosphere packaging
- Outstanding gas barrier performance
- Consumes 50% less energy in its life cycle

Market Benefits

- 1) Extended Shelf Life:
 - Mince beef 15% increase in shelf life
 - Less browning observed in red meat
 - Improved shelf life in fish & chicken 5% - 20%



Plantico eco Plastic™



PP Barrier Tray

- 2) The Reduction of Food Waste
- 3) Longer Shelf Time Means Reduced Discounting



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