

Our innovative PaperSeal® tray offers brands and retailers the opportunity to replace high barrier, Modified Atmosphere Packaging (MAP) and Vacuum Sealed Packaging (VSP) plastic trays with a barrier-lined paperboard alternative.

Developed in partnership with G. Mondini, world-leaders in tray sealing technology, PaperSeal® trays offer an effective and sustainable alternative to plastic trays.

SAFETY

- State-of-the-art seal integrity equal to traditional plastic trays.
- The hermetically-sealed tray ensures product stays fresh, with up to 28 days of shelf life.

FLEXIBILITY

- Availability of different liners and paperboards offers technical solutions to suit any product.
- Designed for Modified Atmosphere (MAP) and Vacuum Skin Packaging (VSP) applications.
- Recommended for cheese, fresh and processed meats and fish, chilled and frozen meals, salads, sauces and fresh fruit.

SUSTAINABILITY

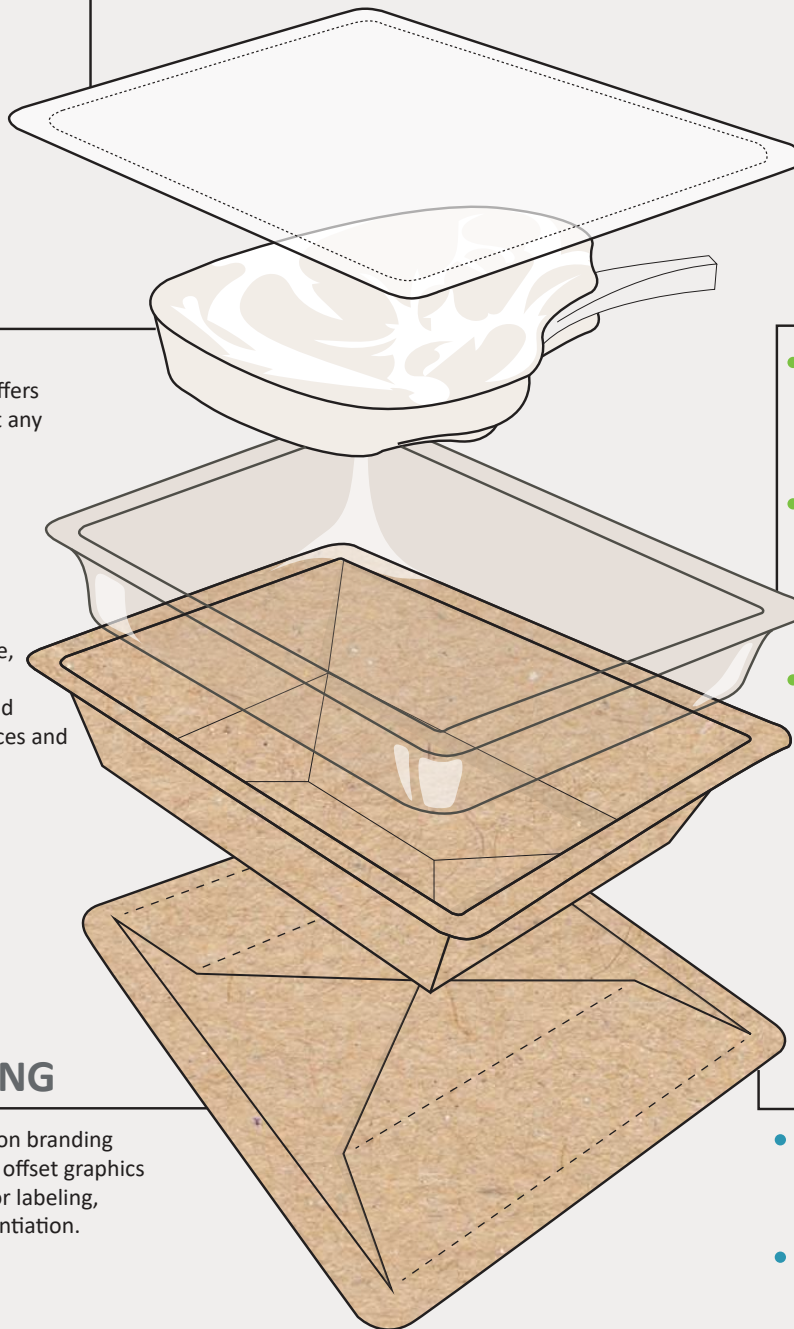
- Because the body of the tray is made from paperboard, PaperSeal® trays use 80-90% less plastic than traditional trays.
- The film liner can be easily separated from the paperboard after use so that the paperboard portion of the tray can be recycled, contributing to a circular economy.
- The paperboard is produced from renewable fiber, sourced from sustainably-managed forests.

FULL BRANDING

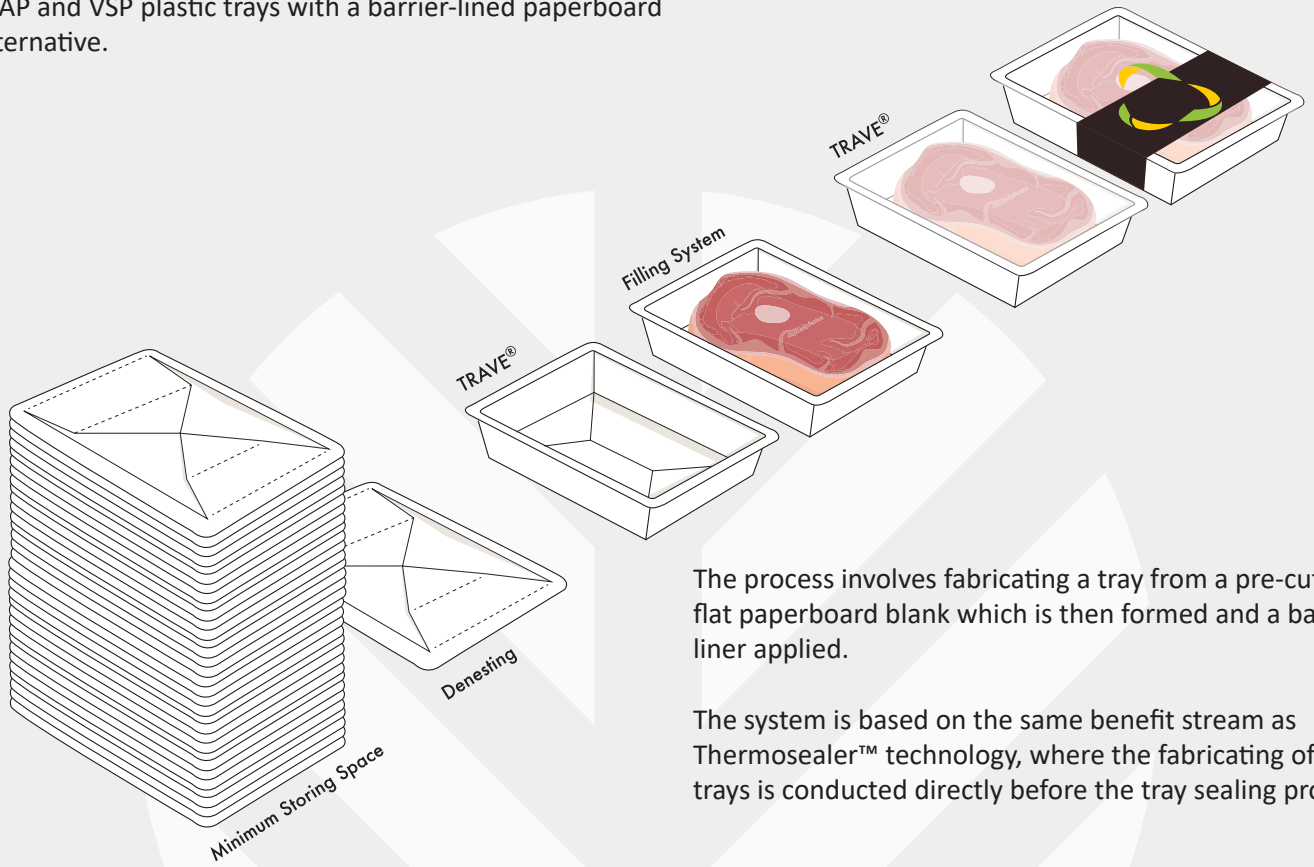
- The pack offers flexibility on branding formats with high quality, offset graphics both inside and outside, or labeling, delivering on-shelf differentiation.

EFFICIENCY

- The tray can be supplied flat, resulting in lower transport and storage costs compared to pre-made trays.
- Liner forming with Zero® waste technology reduces cost of final product.
- Reduced inventory with availability of smaller purchase quantities.



This new system expands the opportunities to replace MAP and VSP plastic trays with a barrier-lined paperboard alternative.



The process involves fabricating a tray from a pre-cut, flat paperboard blank which is then formed and a barrier liner applied.

The system is based on the same benefit stream as ThermoSealer™ technology, where the fabricating of trays is conducted directly before the tray sealing process.

