

Make a lasting impression

Rotoflex's head office is located in Grenchen, Switzerland.



Rotoflex is a leading supplier of solvent-based rotogravure and flexographic printing inks, master colour batches and varnishes in the high-quality segment for the food packaging industry. Rotoflex has been an independent company since 1975, with its head office located in Grenchen, Switzerland.

Decades of experience and wide-ranging technical expertise allow the company to offer its customers a premium portfolio. The development laboratory and production facilities work with state-of-the-art technology. Rotoflex is also a lean organisation, with business connections across Europe, making for an efficient pre and post-production process.

Recognised as a leader in its field – with proven solutions designed to overcome current and future business challenges

– Rotoflex's wide-ranging technical knowledge allows it to offer a first-class product portfolio. The core elements include:

- solvent-based colour systems
- colour master batches
- effect and security inks
- varnishes, including blending varnishes
- sterile, laminate-film and surface printing
- flexographic and rotogravure processes.

Rotoflex's aim is always to fulfil the wishes of its customers quickly and efficiently.

In doing so, the services the company offers are as diverse as the requirements it fulfils across the entire process chain:

- development of products for new fields of application
- personal and competent on-site application support
- laboratory services
- training.

A high level of commitment and long-standing experience make Rotoflex the go-to company for high-quality products and services. The result: customised solutions and an efficient, reputable production process that meets clients' requirements – whatever the challenge.

Further information: Rotoflex www.rotoflex.ch

Smart indicator

Tempix is the Swedish company that has developed a unique quality-assurance system for frozen and refrigerated products such as foods and medicines.

The indicator next to the product's barcode reveals whether an individual pack has been handled at temperatures that are too high during any stage between manufacturer and customer. When the black control bar in the Tempix indicator is visible, the product has been kept at the correct temperature throughout the cold chain.

If, at any stage of handling, the product has been exposed to temperatures above those recommended, the control bar in the small window will disappear. The barcode will also be blocked, and it will not be possible for the product to be processed at the store checkout.

Tempix offers an entire concept: a temperature indicator that is applied to the product's label, and application equipment for the products.

The temperature indicator is based on simple and environmentally friendly technology, and is beneficial for everyone from the manufacturer and shipper to the shop and, ultimately, the consumer. Indeed, the Tempix indicator ensures the quality of the whole cold chain.

Handling food well at every stage of the process is crucial. An improved quality approach will benefit all, while less energy and general wastage will benefit the whole Earth.



Tempix's quality-assurance system protects refrigerated food products from temperature-related damage.

Further information: Tempix www.tempix.se