



Processed Cheese



PRODUCT

Coated Aluminium is the best material to produce foil for processed cheese packaging. Its barrier effect represents a guarantee of protection against light, moisture and environmental contamination, extending the product's shelf life.

The chance of dividing the products in portions and to preserve them even after the opening of the package and partial consumption, allows to reduce food waste, with remarkable economic and environmental advantages.

ALL AROUND CHEESE PACKAGING

The use of heat sealing lacquer ensures complete protection in flexible packaging for cheese:

- Heatseal lacquer and protection lacquer for the shell foil
- Heatseal lacquer and protection lacquer for lid foil
- We also supply dedicated heatseal-lacquer for tear tape

Coating technique: smooth rollers are necessary

PRODUCT PORTFOLIO

Typical specification for tear tapes

recommended structure
L-1432 A (2.0 - 3.0 gsm)
 Cellophane - 34my
 2K - solvent based lamination
 Red coated or blank
 OPP - 20my



Typical specification for lid foil

double coated on the food side for corrosion protection

recommended structure

L-1414 AE (3.0 - 4.0 gsm) on the matt side of the foil
L-1414 AE (2.0 - 3.0 gsm) on the matt side of the foil
 Alu 99.2 - 12.5my
L-1414 EE (2.5 - 3.0 gsm)

Typical specification for shell foil

double coated on the food side for corrosion protection

recommended structure

L-1328 A (2.0 - 3.0 gsm) on the gloss top side
 Alu 8011, 12my
L-1415 B (2.0 - 3.0 gsm)
L-1415 B (4.0 - 5.0 gsm)

YOUR BENEFIT

Using adapted lacquer systems you will achieve the highest performance for your packaging solution. Our solutions allow to reduce qualification processes and a safe handling.

ADDITIONAL INFORMATION

More detailed information you will find in the technical information for each specific product.

All products are MEK-free and suitable for the direct food contact according to the Commission Regulation (EU) No 10/2011 and FDA: federal Code of Regulations 21 175.300