

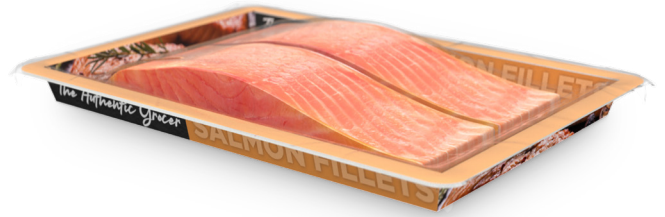


PaperSeal™ Skin

PaperSeal™ Skin is a fiber-based tray technology for fresh and processed meat and fish applications.

It offers a sustainable alternative to traditional plastic VSP trays, delivering a plastic reduction of 80-90%¹.

The tray has a unique construction which delivers increased rigidity and is formed from a single piece of paperboard, requiring no folding or gluing.

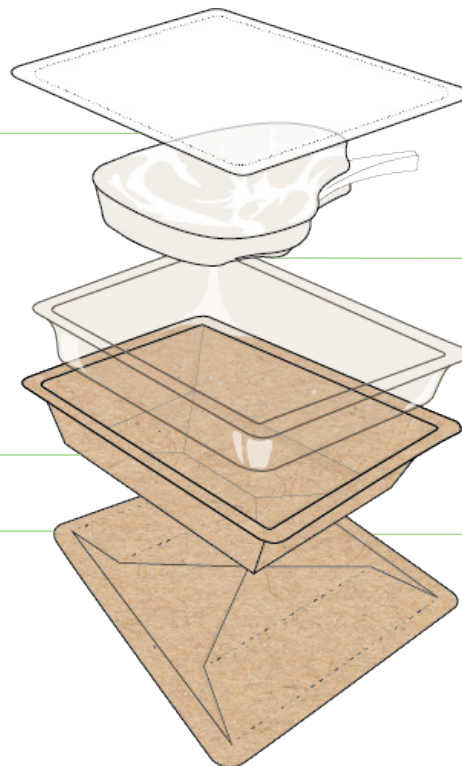


Tray sustainability

- Because the body of the tray is made from paperboard, PaperSeal Skin trays typically use 80-90% less plastic than traditional trays, depending on application
- The liner is easily separated from the paperboard portion of the tray after use so that the paperboard can be optimally recycled in paper waste streams²
- The paperboard is made from renewable plant-based fiber, sourced from sustainably managed forests

Safety

- Seal integrity that is equivalent to a plastic tray
- The product stays fresh, delivering a shelf-life equivalent to a plastic tray, thanks to the double-flanged, rigid tray construction



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 fresh and processed meats and fish, chilled and frozen meals, cheese, salads, sauces and fresh fruit.

High-impact branding

- High-quality graphics can be printed on both the internal and external surface, delivering on-shelf differentiation

Operational efficiency

- The tray can be supplied formed or flat, the latter resulting in lower transport and storage costs compared to pre-made trays
- Can be run on existing tray sealing machines, removing the need for investment in new equipment³
- Reduced inventory requirements thanks to the availability of smaller minimum purchase quantities

¹ Plastic reduction figures are for the tray and exclude the lidding film, which is expected to be similar to film used for current trays. Each PaperSeal tray is specified on a case-by-case basis to minimize plastic content, at levels even below 10% where possible.

² In some countries (depending on the percentage of plastic), the lined tray is accepted for recycling without the liner having been removed.

³ Modification to the sealing tool may be required.

The PaperSeal™ Tray Range

Ideal for a wide range of applications



PaperSeal™ Shape is ideal for fresh ready-to-eat chilled food, and prepared salads and fruit. Available in round, multi-compartment and deeper tray shapes, it reduces plastic by 80-90 percent.



PaperSeal Original is designed for fresh and processed protein, fresh pasta, salads and prepared fruit requiring modified atmosphere in a rectangular-shaped tray. Reduces plastic by 80-90 percent.



PaperSeal Skin is the solution for fresh and processed protein applications requiring vacuum skin packaging. Reduces plastic by 80-90 percent.



PaperSeal Cook is a dual-ovenable modified atmosphere tray for fresh ready-to-eat meals. Reduces plastic by up to 80 percent.



PaperSeal Slice™ replaces traditional thermoformed plastic trays used for sliced meats and cheeses and reduces plastic by up to 75 percent.