

PaperSeal™ Barrier-Lined Tray Portfolio

Our innovative PaperSeal™ tray portfolio features modified atmosphere (MAP) and vacuum skin packaging (VSP) solutions, offering brands and retailers the opportunity to replace high-barrier plastic trays with a barrier-lined paperboard alternative.

The portfolio includes formats for a broad range of applications, including fresh protein, fresh ready meals, prepared salads, and ready-to-eat chilled snacks, for entry-level through to premium ranges.

Developed in partnership with G. Mondini, a world leader in tray sealing technology, PaperSeal is a highly effective and more circular alternative to plastic trays.



Circularity

- PaperSeal trays use 80-90% less plastic than plastic trays¹
- The barrier 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 produced from third-party certified renewable wood fiber

Functionality

- Delivers a seal integrity and shelf-life equivalent to plastic trays
- Can be run on existing tray sealing equipment³
- Trays can be supplied formed or flat, the latter resulting in lower transport emissions compared to formed plastic trays
- Reduced inventory requirements thanks to the availability of smaller minimum purchase quantities

Convenience

- Recyclable in household paper waste streams
- Offers a shelf-life equivalent to plastic trays



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.

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PaperSeal™ Pressed is a pressed paperboard tray capable of achieving a secure hermetic seal for modified atmosphere packaging applications. Designed for high-volume, price-sensitive applications such as pork, minced meat, and poultry, the cost-efficient production process makes PaperSeal Pressed a highly accessible alternative to plastic trays for brands and retailers looking to reduce their reliance on plastic.

Reduces plastic by around 85 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 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 Cook is a dual-ovenable modified atmosphere tray for fresh ready-to-eat meals. Reduces plastic by up to 80 percent.