

CHEESE



/// Mono or multi layer materials adapted for the packaging and preservation of Camembert, Brie and hard cheese:

- Wet strength (Micropap) or non wet strength paper, coated one or two sides with special cheese wax
- Glue strip laminates OPP / coated paper
- Full surface glue or wax laminates, OPP / coated paper or Aluminium / coated paper
- Full surface laminates OPP / Non woven
- Laminates paper / PE

/// Possibility of adding silk paper 20 g/m² between layers

/// Perforated laminates to extend shelf life

/// Perforated laminates Paper / PE for flow packing of cheese sticks

/// Pealable lidding film laminates (OPP, PET, PE, OPA,...) for sliced cheese

/// OPP, PET, PE or OPA based laminates for production of flow pack bags on horizontal or vertical machines for mozzarella or grated cheese

/// Stand Up Pouches for mozzarella and mini individual cheeses

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