

BIOPAP® Easy-Catering

HYGIENIC AND PROFESSIONAL

SOLUTION FOR SUSTAINABLE

READY-MADE MEALS



- **OUR VALUES**

BIOPAP® is the result of our vision and our competence.

- Our new buildings have been designed by bio-climatic architects;
- They have been built with natural materials only, such as wood and stone;
- They minimize the energy consumption and the use of artificial light;
- We only use electric energy coming from renewable resources and from our own solar power plant;
- Our raw materials come from well managed and certified European forests preserving bio-diversity ;
- Our products complete the biological carbon cycle and our production is sustainable.

- **SOME DATA**

- Our new building was finished at the end of 2005 ;
- All production equipment have been adapted **to our own material**;
- Investments in equipment and R&D have exceeding 3 Millions € in 6 years;
- Awarded for 3 innovation programs by the Region Lombardy
- From 2019 BIOPAP® is acknowledged by the Circular Economy Fund of Intesa San Paolo, N° 1 Italian bank.



THE SYSTEM: ONE FOR ALL, ALL FOR ONE

1 sealing frame, 4 BIOPAP[®] Trays to cover all catering needs for complete meal solutions in a sustainable way.

The biodegradable, Compostable and Recyclable BIOPAP[®] Easy-Catering food trays have the same outer size 190 x 247 mm with 4 meal/filling options:

- SI 14 1240 ml
- SI 16 654+441 ml
- SI 21 545+545 ml
- SI 20 1545 ml

BIOPAP[®] Easy Catering can be top-sealed with Desk Top electric or pneumatic machines or with professional pneumatic, hydraulic or servo automated sealing lines with both film or hard lids.

All catering service scales are possible.

BIOPAP[®] Easy Catering trays can be deep-frozen down to -80° C in Liquid nitrogen tunnels without becoming brittle, stored from -35° C to +5° C and re-heated or baked up to 175° C in traditional or microwave oven.



- **ADVANTAGES**

- **Quick**

Trays can be hermetically sealed in about than 2 seconds. Suitable for sealing more than 200 meals a day.

- **Hermetic and hygienic**

Every tray is hermetically and hygienically sealed. Trays can be opened only from end users. Hygiene is guaranteed during transport and food delivery.

- **Practical and versatile**

Biopap® trays can be re-heated in every type of oven (traditional and microwave) and stored in freezer and fridge. They can be easily used as a dish for ready use reducing waste and washing.

- **Sustainable and easy to dispose of**

Obtained from renewable sources. Biopap® is fully compostable, so it can be easily disposed of in organic waste. (CIC EN 13432 certified)

Our trays are recyclable (A class Aticelca MC 501/2017 certified) and if recycled, it should be rinsed.



BIOPAP® SETS NEW TREND IN HYGIENIC & SUSTAINABLE FOOD PACKAGING FOR MEAL DELIVERIES AND TAKE AWAY



- **SAFE AND FUTURE ORIENTED RAW MATERIALS**

- **Secured and safe raw materials**

All raw materials are **of European Origin**, with low geopolitical supply risk and **with shared and fulfilled rules on both food safety and environmental safety.**

- **Sustainable and non food-based raw materials**

BIOPAP® materials are cellulose based coming from **well –managed and certified forests**

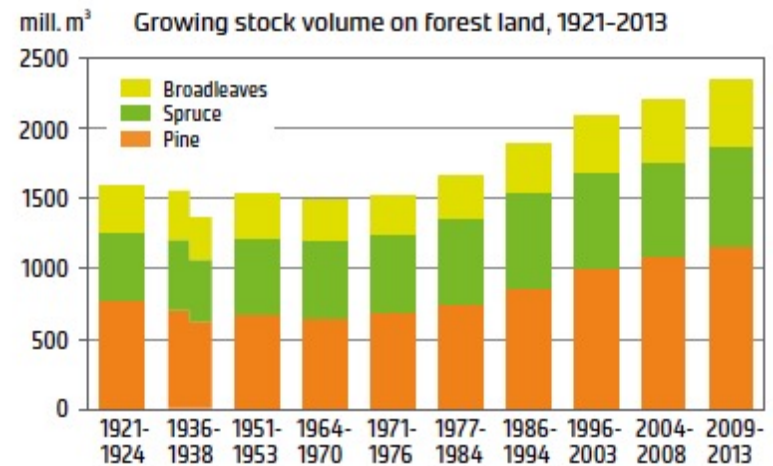
- Our raw materials do not create pressure and agricultural food-based crops that can create inflation in developing countries

- Our supply **chain is not impacting on the food supply chain and is based on a widely available and growing stock** with expected stable medium-long term pricing

- **Natural growth and non agricultural raw materials**

- Our raw materials **come from the most pristine and less populated areas of the planet.**

- These are subject **to natural growth only and preserving biodiversity without the use of artificial watering, pesticides or fertilizers.**



- **COMPOSTABLE ACCORDING TO EN 13432:2002**

BIOPAP® trays are directly compostable with food or organic waste

Tests are regularly carried out in **composting plants without humidity and temperature control.**

BARQUETTES BIOPAP®
CERTIFICAT DE COMPOSTABILITE N° P1012
SELONS LES NORMES UNI-EN 13432:2002
 Délivré par l'Association Italienne des Composteurs



- **BIOPAP® COMPLETES IDEALLY THE CARBON CYCLE**

-> **Raw material from sustainable non food and non intensive sources without artificial irrigation**

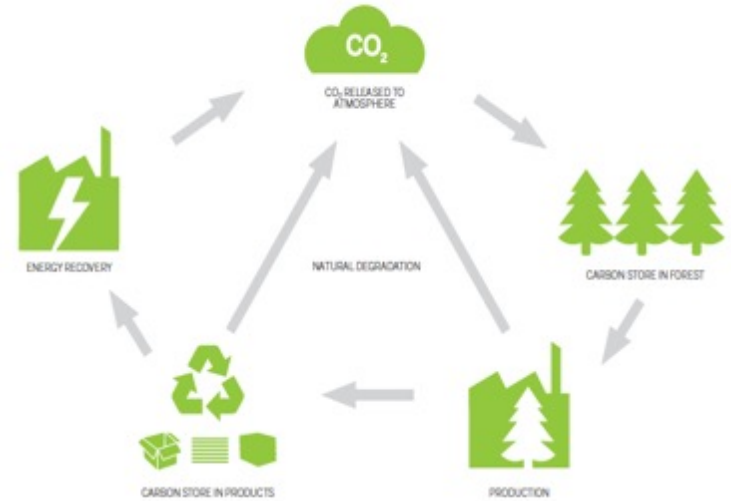
-> **Ecological production**

-> **Use in catering or retail ready made meals**

-> **Routing to composting along with food or organic waste**

-> **Use of compost in agriculture to replace non renewable fertilizers**

BIOGENIC CARBON CYCLE



NOTICE

- Sealing settings: 2,0 seconds, 175° C
- Do not overlap more than two sealed trays during transport.
- Transport on flat surfaces.
- Do not put empty trays in the oven and keep them distant from heaters and hot walls.
- Food should always cover the bottom of the trays.
- Max. cooking temperature: 175° C for 40 minutes in traditional oven. Max. 4 minutes in 800W microwave
- Remove the film from the tray before cooking or re-heating in oven



BIOPAP® Easy-Catering trays

Tray code	Short code	External dimensions (in mm)	Capacity (in cc)	Pieces per carton
PCTSI14000LC31019	SI-14 LC	190x247x37	1240	780
PCTSI16000LC31019 BIS 40/60	SI-16 LC	190x247x37	441 + 654	780
PCTSI20000LC31019	SI-20 LC	190x247x47	1545	600
PCTSI21000LC31019 BIS 50/50	SI-21 LC	190x247x37	545 + 545	780

Thermo-sealing machine, mould and sealing film

Code	Item	Pieces per carton
PSITSS102R	Thermo-sealing machine	1
PSTFIX1SI14102R	Easy-Catering mould for sealing machine	1

Tipologia di film di sigillatura da decidere in base al processo del cliente