

Ready Meals

Ready Meals requires a very performance packaging for a strong retorting process first, then for a long shelf life of up to 12 months and finally to be heated in a microwave. EDV has developed on a tailor-made basis a very successful products as soups, rice, pasta, meat, vegetables, ...



Continuous improvement

Improving barrier performance for retorted foods

EDV Packaging have been processing EVOH for more than 20 years, and we have developed cups and materials for retorted foods for an ever-growing number of uses.

Some baby foods are very demanding in Oxygen Transmission Rate (OTR) values after retort treatments in order to best preserve the product and avoid undesirable alterations to their flavour, colour or quality due to sensitivity to oxygen.

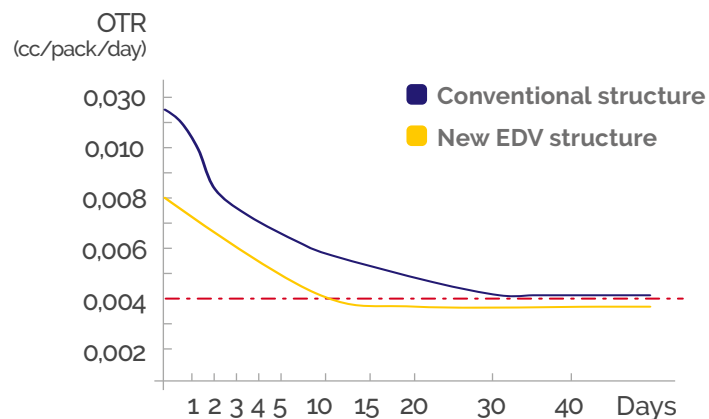
To achieve the desired shelf-life for this kind of use, attention must be paid to the following:

- > Design of material structure, depending on the RH of the filled product.
- > Low Oxygen Transmission Rate values, by using new generation EVOH grades with our partner suppliers.

New generation EVOH grades are specially designed for retorting applications. In combination with our material structures, they improve the performance of the oxygen barrier as the time needed to recover the original barrier is reduced in comparison with conventional structure after retorting.

OTR after retorting 120°C 45 min.

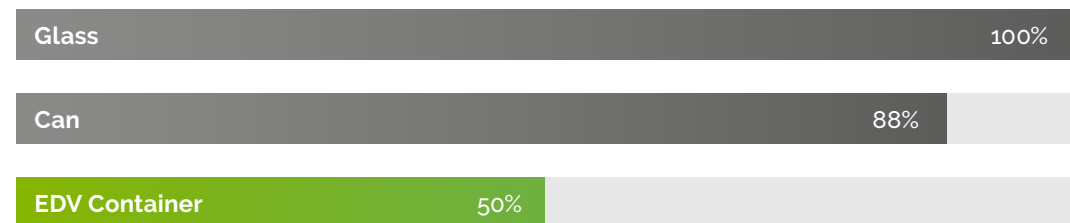
(*) tested at 23°C RH in: 100% // RH out: 65%



Carbon footprint

At EDV Packaging we are convinced that managing the environmental impact is an important factor for our customers' packaging strategy. Our materials offer a greatly reduced carbon footprint when compared to the metal can and the glass jar.

% Carbon FootPrint Contribution for a Baby Food 240 ml Pack

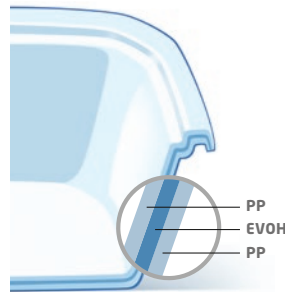


A complete range of high barrier sheets and cups to withstand the most demanding heat treatments

Envahot[®] cups & sheets

The **Envahot[®]** product range is manufactured from PP/EVOH/PP based coextruded sheets. It provides the perfect barrier for use with all products undergoing the following processes:

- > Demanding pasteurisation or sterilisation treatments or heat treatment up to 121°C for 120 minutes.
- > Filling temperatures of up to 100°C.
- > Bain-marie or microwave heating.
- > Long-life preservation (from 12 to 24 months, depending on the use) with an oxygen and aroma barrier.
- > Deep-freeze, refrigeration or room temperature storage.



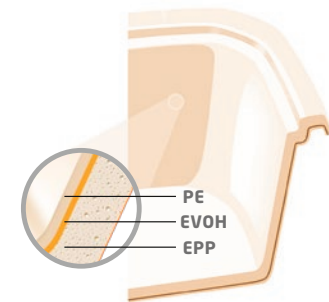
Produced in clear or coloured, Envahot[®] cups are recyclable, shock-proof and robust and extend the shelf life of the product, whilst presenting the opportunity to give the product a new contemporary image.

Envahigh[®] sheets

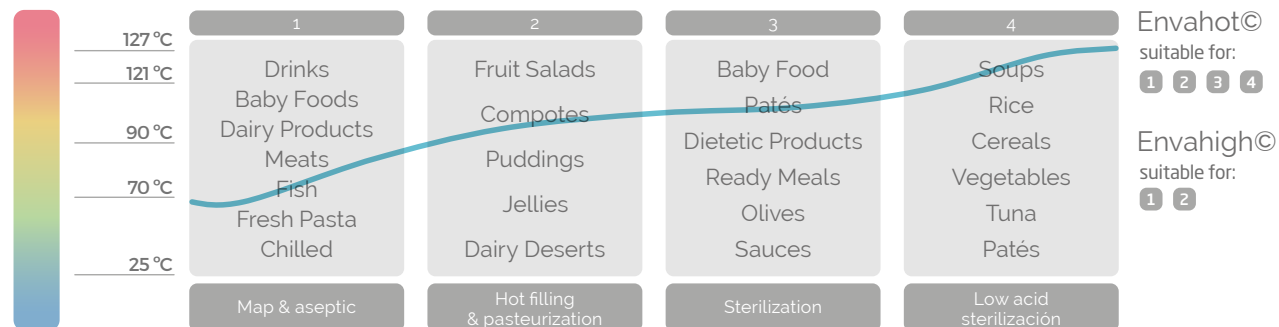
Envalight[®] high barrier sheets are manufactured from an expanded PP as well as PS base.

The **Envalight[®]** range significantly reduces the weight of the packaging and the density of the material thanks to its expansion techniques.

With its contemporary and distinct image, the formula using expanded materials is highly resistant to acids, oils, grease and hydrocarbons.



In addition, the high barrier base material of the **Envalight[®]** range provides an excellent barrier against steam, gases and aromas.





EDV Packaging is a leading company in food protection packaging worldwide. Our range offers both barrier sheet and thermoformed containers to extend product shelf-life as much as possible.

EDV Packaging has a 40 year track record as a partner to several global food brands with whom we have developed a close relationship.

With EDV Packaging as your partner, proven experience and quality food protection packaging are combined with a complete project management service, from product conception through to production.

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