

BOLFRESH

SHRINK FILMS
FOR
FRUITS & VEGETABLES



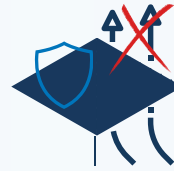
Bolloré Packaging offers a complete range of shrink films, **Bolfresh®**, for product **protection** and **added value on shelves** for **fruits** and **vegetables**:

Whole or cut products
In trays or per unit





Product enhancement
(Quality optics, anti-fog, transparency, high shrinkage level)



Controlled breathing
films



Meets the packaging
requirements in retail units
for industry and catering



Protect the product
and prevent from
contamination risks

BOLFRESH



Reinforced sealing
properties and high
puncture resistance



High speed
overwrapping



Meeting the needs
of extended shelf life
for consumers and
meat processors

Basics of the respiration rate of fresh produce:

Produce **shelf life** is **linked to the respiration rate**

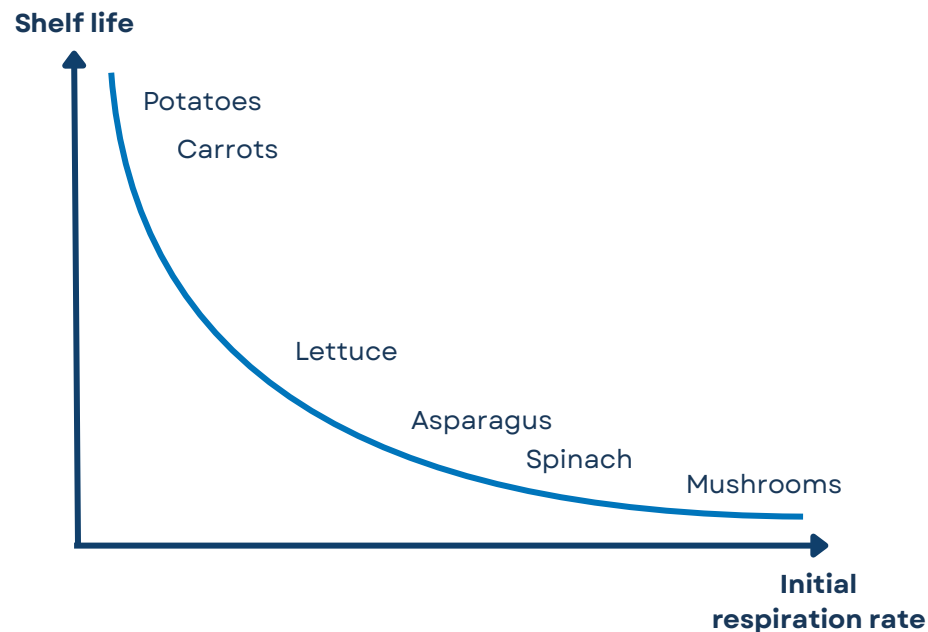


The higher the respiration rate, the shorter the shelf life

Temperature also **affects the respiratory intensity** of the product:



The lower the temperature, the longer the shelf life because of a decrease of the respiration rate



Reducing ^{the} respiration rate

of fresh produce

In aerobic conditions, the respiration rate of the fresh produce follows the glucose degradation reaction:



Using a packaging film with an **optimized permeability** to water vapor and oxygen

Allows to **adjust the levels** of **oxygen**, **carbon dioxide** and **water vapor** inside the package



Increased shelf life



Limited dehydration



Reduced microbiological alteration



Why choose **BOLFRESH** films?



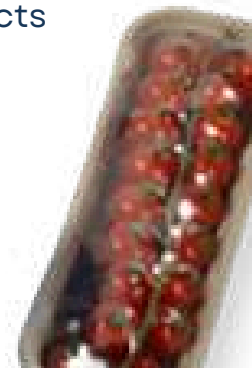
FOR QUALITY REASONS:

-  Physical protection of the product
-  Hygiene guaranteed, less contamination
-  Extended shelf life
-  Excellent optics for attractive shelf presentation
-  Assured traceability



FOR COMMERCIAL REASONS:

-  Enhance the value of products
-  Creation of extra product references
-  Brand positioning
-  Volume overselling (Multipack instead of bulk)
-  Simplifies restocking for exotic products and products with a low turnover
-  Overwrapping enables price/weight labelling



Saving food

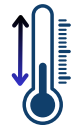
50% of fresh produce is spoiled before consumption because of their **worn-out appearance**. Improving quality helps towards reducing food loss and waste

Adequate packaging with **Bolfresh® 11µm** ultrathin film has already demonstrated outstanding results:

UNPACKED			SHRINKWRAPPED		
Day 1:			Day 1:		
					
Day 10:			Day 10:		
					
Loss of firmness	Wilted ends	Occurence of stains	Firm texture	Shiny appearance	Extended lifetime

Antifog films

BOLFRESH® BFF & BFF-RI Anti-fog polyolefin film



Ideal for the enhancement of products subjected to **large temperature variations**



High performance anti-fog properties



Recyclable and available in -RI version based on post-industrial recycled material

LIDTEC® LB 500 Breathable Lidding Shrink Film *For tray with PE sealant*



High permeability to oxygen
Anti-fog properties



High shrink level and elasticity
Suited for trays containing protruding products

High breathability films

BOLFRESH® BFP - BXP - BYP

Films showing high shrink properties for the packaging of **round-shaped products** and **optimized gas transmission** properties for fruit and vegetable wrap.

Its **microperforation** ensures optimum gaseous exchanges.

An excellent machinability helps you mastering packaging costs.



Perforation	P14	P68	P888	P889
Pattern				
Number of holes / dm ²	25	54	2 000	2 000
Diameter of holes in µm (+/- 200 µm)	650	1 000	500	700
Water vapour permeability 38°C, 100% RH (g/m ² /24h)	330	700	3 000	4 000

“Second skin” shrink film

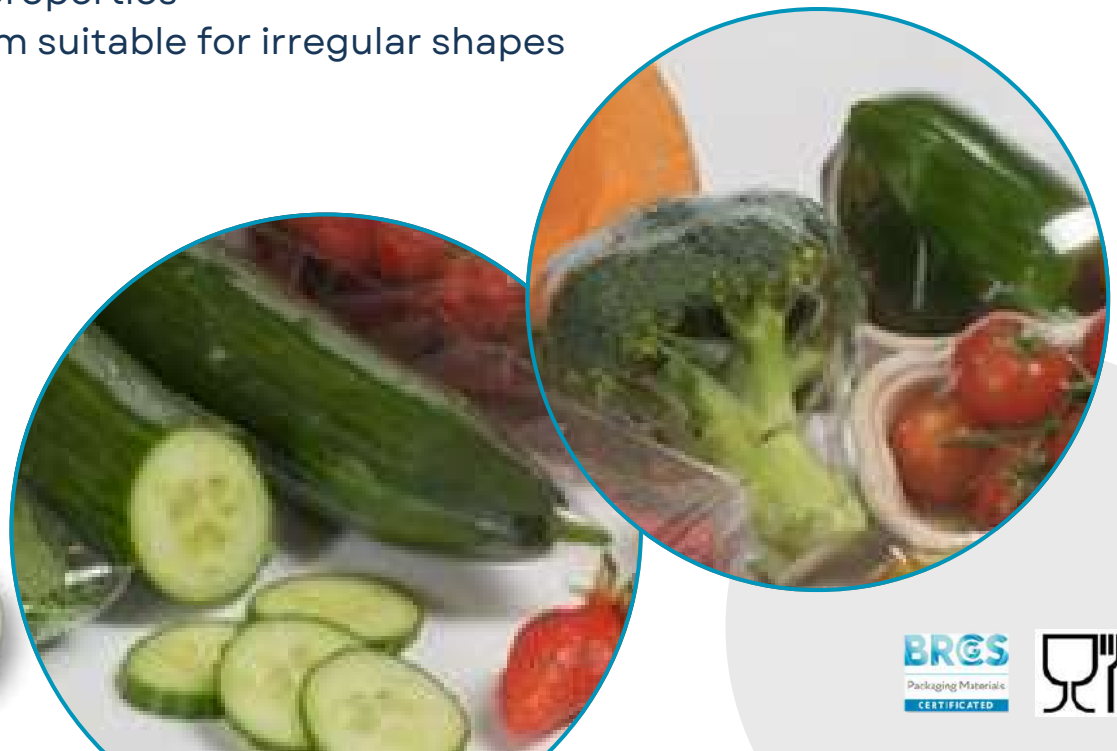
BOLFRESH® BSP “Second skin” shrink film suitable for cold



Outstanding resistance to low temperatures



High shrinkage properties
“second skin” film suitable for irregular shapes



To the **Bolfresh®** outstanding performance can be added **Bolloré's**
secured manufacturing and **quality** standards



CERTIFICATIONS

Bolloré films manufacturing site is certified **BRC** (British Retail Consortium).



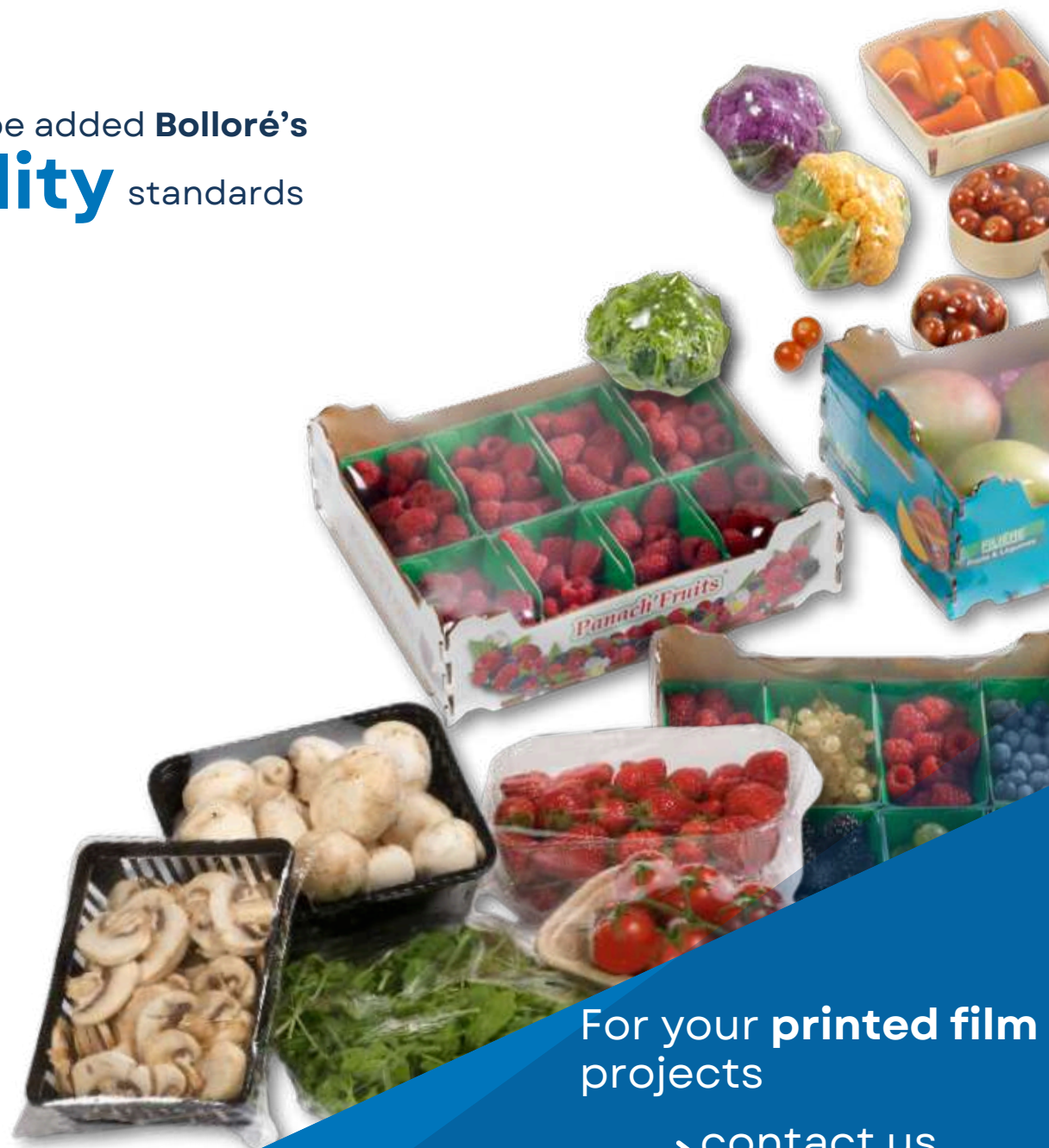
TRACEABILITY

In compliance with regulation 1935/2004/CE, Bolloré ensures the traceability of materials and articles at all stages, from production to shipment.



FOOD CONTACT APPLIANCE

Bolloré films are allowed for food contact; they are made with ingredients complying with European regulations.



For your **printed film** projects

→ contact us



Founded in 1822, the Bolloré Group is one of the world's 500 largest companies. He now holds strong positions in **communication**, **energy** and **industry**.

The **Innovative Thin Films** division is one of the world leaders in the ultra-thin shrink film sector.

The **Bolfresh®** range is available on 5 continents and is represented by a committed team and a wide network of partners to guarantee you the best service.



Odet - Ergué-Gabéric
29556 - Quimper Cedex 9 - France

+33 (0)2 98 66 72 00

www.bollorefilms.com