

Get a grip on food waste with Pack-Age®

The natural ripening membrane solution that boosts cheese yield

If you want to know how our Pack-Age® portfolio benefits your product, the clue is in the name. This unique, breathable membrane for hard, semi-hard and round cheeses gives you and customers peace of mind by packing, ageing and protecting your product from mold and yeast - while enabling you to develop the great taste and texture of a naturally ripened cheese. And did we mention it can also boost cheese yield by up to 10%. It really is the full package.

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Get more from your cheese, naturally - with Pack-Age®

This preservative-free solution doesn't just protect and ripen your cheese: it reduces wastage and improves your production efficiency. In fact, Pack-Age® can help you get up to 10% more from your cheese through significant reduction of cut-off waste (up to 7% with a traditional PVA coating) and up to 3% less moisture loss. And if you produce round cheese, our Pack-Age® Diamond wraps tightly around your product with no 'ears' – reducing vacuum failures and cutting your vacuum time by 20-50%. It's good for profit – and the planet. In fact, if all the world's Gouda and Parmesan cheese was ripened using Pack-Age®, some 200,000 tonnes of cheese would be saved every year, reducing CO₂ emissions by 6.2 million tonnes.

Customers need:

- ✓ **Protection of cheese**
minimizing spoilage.
- ✓ **Improved efficiency**
of cheese ripening and reducing cheese loss.
- ✓ **A more sustainable solution**
with less preservatives.

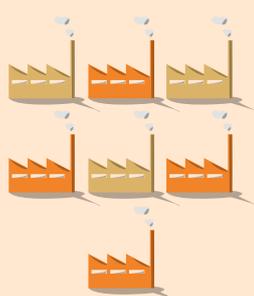
What the Pack-Age® portfolio delivers:

- ✓ **Proven, preservative-free protection**
against mold and yeast.
- ✓ **A yield increase of up to 10%**
in hard and semi-hard cheese.
- ✓ **A 20-50% reduction in vacuum time**
for round cheeses.
- ✓ **A natural solution**
based on an innovative membrane for efficient cheese ripening.

If all natural ripened Gouda & Parmesan cheeses were ripened in Pack-Age®



**200,000 TONS
LESS CHEESE IS
BEING WASTED**



The annual output
of around 7 European
cheese factories



**400,000
LESS COWS
NEEDED**



**6.2 MILLION
TONS LESS CO₂**

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