

A wooden cutting board is the central focus, featuring a SÜDPACK cheese package, sliced cheese, bread, and herbs. The package is labeled 'EMMENTAL YOUR BRAND' and '100% BIO MILK'. A QR code is visible on the package. The SÜDPACK logo is embossed on the cutting board. In the background, there are green grapes and various spices.

# Avoiding food waste with reclose systems

process chain.

In the face of alarming statistics, a new approach is urgently needed. According to FAO (United Nations Food and Agriculture Organization) estimates, around 1.3 billion tons of food are wasted annually for various reasons – at retailers', in households, and in the hospitality industry. In Germany alone, more than 18 million tons of food per year are thrown away. Ten million tons could be avoided. This waste is responsible for almost 22 million tons of greenhouse gases.

## The total ecological footprint ...

... of a packaged food product, taking into account cultivation, production, processing, and logistics, is around 30 times higher than the footprint of its packaging. "To determine whether a food packaging is ecologically sound, we have to weigh up the packaging cost against possible spoiling of the food, then thoroughly analyze the entire system of packaging plus product," says Tobias Worf, Product Manager at SÜDPACK.

For example, the production of a 33-g slice of cheese results in 188 g of CO<sub>2</sub> equivalent, while a typical packaging for 400 g of cheese using Multipeel PurePP generates a CO<sub>2</sub>e footprint of just 26 g. This is just one of many examples showing that the impact of packaging on global climate change is relatively small, yet significantly overestimated by most consumers. Particularly plastic

*Food packaging with a reclose function offers consumers high convenience and practicality. The reclosing capability above all has a huge impact on the shelf life and continued freshness of the packed product. This helps to reduce food waste, which is one of today's hot topics in society, not only due to sustainability concerns, but also because of much higher food prices. Therefore, the demand for modern, sustainable packaging solutions with enhanced convenience such as those from the film manufacturer SÜDPACK is higher than ever.*

In the "UN 2030 Agenda for Sustainable Development", more than 190 countries worldwide have agreed to halve their per-capita food waste at the retailer and consumer level by 2030. They also aim to significantly reduce losses along the

Customer Report

Cheese array

# SÜDPACK

packaging comes in for a lot of criticism even though the facts don't support this preconception. Plastic is often unbeatable especially for fresh produce. It is extremely efficient because it takes only a small amount of material to protect a large quantity of food. Furthermore, plastic can be formed into any shape. And perfectly tailored packages protect valuable food along the entire supply chain. They extend the shelf life of the product, maintain freshness, color, and appetizing appearance, and preserve aroma and nutrition value.

The bottom line: Every food product that does not spoil prematurely or unnecessarily go to waste thanks to intelligent packaging concepts sustainably improves our eco-balance and also saves consumers money.

### Sustainability is part of SÜDPACK's DNA

With its product portfolio and activities in mechanical and chemical recycling, SÜDPACK is one of today's major drivers of sustainability and an effective circular economy in the plastics industry. The technology and innovation leader produces groundbreaking high-performance films in terms of performance, resource conservation, and recyclability. It consistently introduces new ideas to the market.

Consumers are increasingly interested in the functionality of packaging. They

are looking not only for convenience, but also for high product protection and reduced food waste. "This ranges from various barrier properties to different opening aids and to reclose systems like our Multipeel," states Tobias Worf.

### Multipeel – the reclose system for extended shelf life

Thanks to the integrated peel function, Multipeel means easy opening and safe reclosing for consumers. Compared to packaging concepts without a reclose system, products such as sliced cheese in Multipeel packs lose much less moisture and weight after opening. This means they stay fresh and appetizing down to the very last slice, and nothing is prematurely thrown away. Multipeel concepts with a comparable thickness have an almost identical carbon footprint to packages without a reclose system. As a result, Tobias Worf says, Multipeel contributes "to a more positive eco-balance for cheese – a product with a fairly high carbon footprint compared to other foods."

For almost 20 years, SÜDPACK has been a hallmark for experience and quality in reclosable films with a trailblazing product program in various polymer structures. The comprehensive expertise and unique spectrum of solutions offer customers around the world a high level of safety and flexibility of application options.

### Reclosable packaging solutions – all-round sustainability

In technical terms, three well-known reclose systems dominate the European market for cheese and cold meats: snap-on lid systems, reclosable labels or adhesive strips, and lidding films with an integrated reclose system such as Multipeel from SÜDPACK. Tobias Worf: "We're confident that Multipeel is the system with the best performance. Because of the heavy lid solutions, the snap-on system is generally considered to be less sustainable. On the other hand, the lightweight reclose labels significantly restrict line performance in the packaging process."

The innovative packaging concepts in the Multipeel family cover not only conventional composite structures, but also a wide selection of recyclable structures. What's more, these solutions are very material-efficient. "As one of the first suppliers on the market, we focused on developing sustainable concepts in this product segment. Now we are able to implement all-round sustainable packaging so-

lutions for almost any application field."

The reclose films adhere to PP, PE, and PET bases, increasing the recyclability of the packaging solutions. The independent cyclos-HTP institute has for example certified a recyclability of up to 95 percent for our Pure-Line packaging



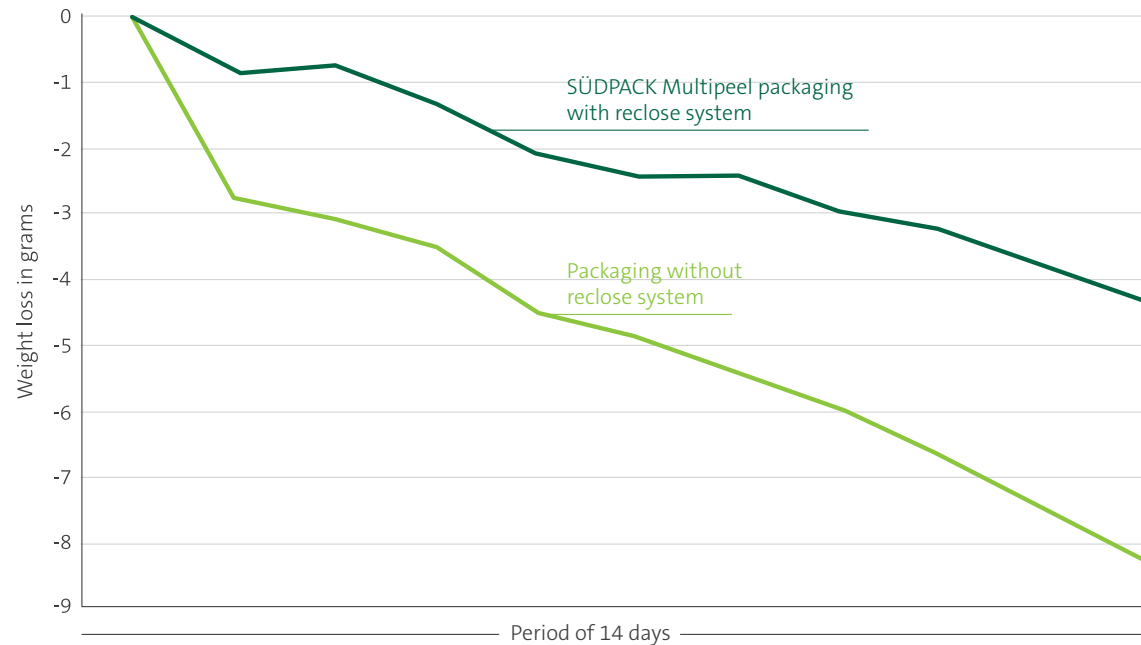
Sliced cheese in Multipeel packages

concept based on polypropylene. It consists of an Ecoterm bottom web and our reclosing Multipeel PurePP top web.

For an extended product shelf life, the high-performance films can be equipped with different barrier functions depending on requirements. Whatever the type, thickness, functionalities, and application areas of the films, all products in the Multipeel family can easily be processed on common, standard machines. Thanks to the established, practice-proven SÜDPACK system, they offer high process reliability and product safety.

*Food packaged in Multipeel packages does not dry out prematurely. As a result, it stays fresh and appetizing longer than foods packed in non-reclosable packages.*

*This can prevent unnecessary waste and save consumers money, as well as being better for the environment.*



# 54 %

reduced weight loss\* of the cheese when using Multipeel packaging

\*The calculations are based on an internal test setup. Over a period of 14 days, cheese was removed from each of the two packages and the packages were then placed back in the refrigerator.