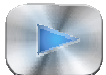


PerfoLid



The concept that reduces food waste, keeps your product fresher and saves money!



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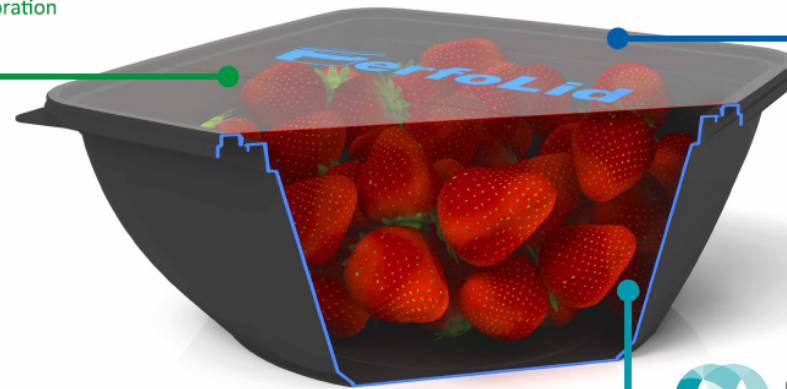
PerfoLid

Get the best of three worlds!



PERF TEC
BEST FOR FRESHNESS
Perforation

SEALPAC.
Forming Innovations
Double sealing



Naber
injection moulding
EasyLid® tray



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PERF TEC
BEST FOR FRESHNESS



Naber
injection moulding

SEALPAC.
Forming Innovations

PerfoLid

Get the best of three worlds!



The issue of food waste

- Almost 50% of all fresh fruits and vegetables are thrown away at retailers and consumers around the globe!
- Highest wastage rate of any food product around!
- Climate change is effecting crops more and more!
- Precious and healthy produce needs protection!



PerfoLid

Get the best of three worlds!

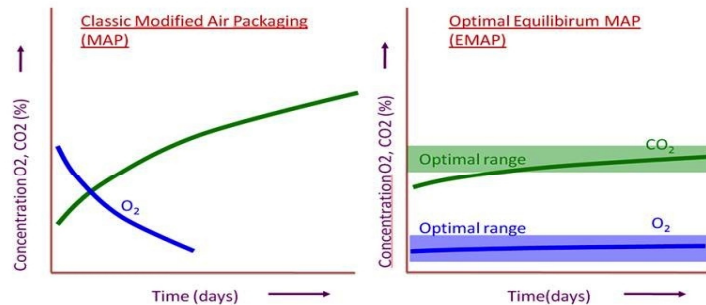


- Fresh produce needs to breathe
- Each type of produce has its own breathing pattern
- The respiration rate varies by variety and changes through the seasons
- A lot of pre-perforated film, but never fully adapted to the product
- Detailed regulation of oxygen is crucial to prevent discolouration and deterioration!

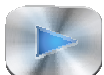


PerfoLid

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- By controlling (reducing) the amount of oxygen, the respiration is reduced and an equilibrium atmosphere is created inside the packaging. This reduces the aging process
- An equilibrium atmosphere can be achieved by adapting the permeability of the packaging through micro perforations



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Laser-perforated top film

- Amount and size of holes always based on the exact respiration rate of the product
- Less food waste at retail



'PerfoTec was proven to deliver two days extra life on strawberries and three days on raspberries leading to significant reductions in store waste levels (up to 20 per cent) and an increase in availability without any detriment to quality.'

M&S, UK



PerfoLid

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SEALPAC line with PerfoTec laser



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At the consumer

- Limited shelf life of fruits and vegetables, especially after opening the pack
- Either too much oxygen (e.g. removing the top film of a tray with berries) or too little (e.g. after placing the remaining produce in a container or plastic bag)
- Equilibrium Modified Atmosphere Packaging needs to be maintained after opening!



PerfoLid

Get the best of three worlds!



The solution

- Sealing and lidding in one single step
- Highly reliable lid functionality without the need for any snap-on lid or lidding system
- Functionality of the perforated top film remains after re-closing the tray



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The solution



Clamshell



PerfoLid



Open tray



PerfoLid



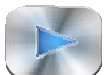
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Get the best of three worlds!



Who are our potential customers?

- PerfoTec proven products
- Suppliers who deliver their product in a closed cool chain temperature to the depot of the supermarket, preferably for display in the chiller / fridge
- Packed products
- Winners / innovators
- Market-oriented producers



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Proven products

- Berries
- Potatoes
- Brussel sprouts
- Green beans
- Fresh-cut fruits, salads and vegetables
- Spinach
- Cheese
- Grapes



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SEALPAC®
Forming innovations

PerfoLid

Get the best of three worlds!

Benefits of PerfoTec

- Produce packed under the best conditions
- Enhanced quality of pre-packed fruits and vegetables
- Less waste in the supermarket and at home
- Reduced dehydration of produce in the refrigerator



PERFOTEC
BEST FOR FRESHNESS



PerfoLid

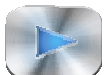
Get the best of three worlds!

Benefits of Naber Plastics

- Highly reliable lid functionality without snap-on lid
- Up to 25% savings in materials and weight
- Up to 50% savings in transport and storage
- Reduced CO² footprint



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Get the best of three worlds!

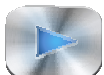
Benefits of SEALPAC

- Sealing and lidding in one single step
- No lidding system required – less operators, shorter changeover times, reduced risk for downtime, higher line efficiency
- Optimal use of floor space in the factory
- True and sustainable packaging innovation



SEALPAC®

Forming Innovations



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PERFOTEC
BEST FOR FRESHNESS



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Get the best of three worlds!



In short:



The concept that reduces food waste, keeps your product fresher and saves money!



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