









### **FOOD PACKAGING**

# airpac® SOUP's – The new packaging innovation with thermal insulation properties

The new airpac® SOUP's range is a real innovation in the functional food packaging segment. With its thermal insulation properties, the handy container is specially designed for hot food and is particularly versatile in use (snacks, catering, events, canteens, lunch etc.). It doesn't always have to be soup – with three available sizes, there is enough space for tasty rice, pasta dishes or doner menus, fish and chips, hearty stews and many others. The separate lid always ensures safe protection during transport. airpac® SOUP's – It doesn't always have to be soup, but more often it is!

#### **PRODUCT DETAILS**

- · perfect for take-away food
- available in three sizes (350, 500, 750)
- thermally insulating properties
- perfect for transportation, storage and limited food preparation
- · ribbed profile for good grip
- · suitable for microwave use and heat resistant
- · stackable and securely resealable
- contains R-PP recycling material according to our made-to-reuse-philosophy

#### Made to reuse - precious by nature

Complete hygiene, safe handling and uncompromising recyclability are the basic requirements of our product philosophy. We understand plastic to be a valuable raw material, which is not tied to a single product cycle due to its wide range of applications. Therefore, our products are designed to become part of a new value chain after being recycled as a raw material. For this purpose, we only use single-grade mono-PP, which is always 100% recyclable. In view of the high hygienic requirements in connection with food packaging, a rise in demand for packaging and the effects of our social development, we regard plastic packaging as an extremely future-oriented and responsible, sustainable solution from both an ecological and economic point of view.

## STRONG ARGUMENTS FOR FOOD PACKAGING MADE FROM MONO-PP

- 100% high-grade purity material (no composite materials)
- 100% recyclable
- continuous optimisation of material consumption
- · future-orientated product concepts
- · low weight
- Production under the most stringent hygienic conditions
- neutral in taste
- perfect protection of valuable food
- · Freshness guarantee
- · safe to use







