

# Air-O-Film<sup>®</sup>

## Standard

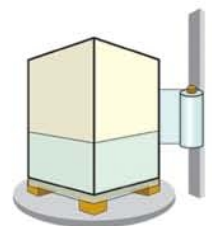
### ➤ For products that need aeration

The general purpose grade of Air-O-Film. This film can be applied either by hand or semi-automatic machine. This film will give good aeration combined with excellent presentation.

The most widely used film across all market sectors, including:

- Beverages - including beers, wines, soft drinks and fruit juices.
- Food Industry – All fresh ambient, chilled frozen and warm fill products.
- Pet Food - Dried, Frozen and Canned Pet Food.
- Pharmaceutical Products.
- Dairy Products - including milk, cream, yogurts and cheeses.
- Frozen Food - meat, fish, fruit and vegetables.
- Fresh eggs.

Standard Air-O-Film is also available in blue tint.



• In an effort to improve our products, our company reserves the right to modify any of the technical specifications included here without giving notice to the holder of this brochure.

Air-O-Film Standard

# Air-O-Film®

## THE NEW GENERATION IN PACKAGING MATERIALS

Air-O-Film is a macro-perforated stretch film.

The concept of Air-O-Film is to fulfill the need of tight wrapping of goods on to a pallet, while giving the advantage of free aeration. The tight wrapping is because of the built in memory of Air-O-Film to shrink back in combination with its stretchability.

An added benefit of Air-O-Film is the environmentally friendly nature of the product. Industry and Government legislation now demand products which use less material and are easy to recycle.

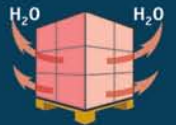
State-of-the-Art technology is used for the production of Air-O-Film. The innovative production method is protected by an International and European patents (EP 0 820 856).

You might consider the use of Air-O-Film for the following products:

**Biological products:** need of oxygen for biological reasons "breathing" (e.g. vegetables, fruit, flowers, plants, etc.).

**Hot palletised products:** avoiding condensation within pallet (e.g. soft drinks, beer, canned food, pharmaceutical products, pet food, e.t.c.).

**Chilled and deep-frozen products:** requiring fast cooling after palletization (e.g. dairy products, ice cream, meat, fish, frozen vegetables, frozen snacks, e.t.c.).



Pallet net 250gr Stretch film 35m AIR-O-FILM



### 1. CONSIDERABLE LOWER WASTE VOLUME

Because of its innovative design Air-O-Film has a smaller waste volume after unwrapping than other kinds of similar products.



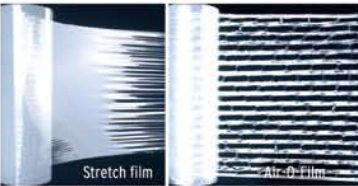
### 2. STOPS CONDENSATION ALLOWS VENTILATION

Air-O-Film prevents the built up of condensation and allows air circulation due to its revolutionary system of openings, thus protecting the goods and other packaging materials, i.e. Damage to labels and boxes, rust etc.



### 3. AMAZING STRENGTH

Air-O-Film is produced by a highly innovative patented production method (EP 0 820 856). This method guarantees that the very thin film is not only elastic, but also very strong and therefore can guarantee a high pallet-stability.



### 4. NO REDUCTION IN WIDTH

Regular stretch film and knitted net reduce in width after stretching. Air-O-Film keeps its width after stretching thus you will save cost and time.



### 5. FORKLIFT FRIENDLY

Unlike netting, Air-O-Film does not tangle in the wheels of forklifts.



### 6. GOOD GRIP

Air-O-Film elastic qualities have a tendency to contract and therefore produces a tighter wrap of the palletised goods. Despite the perforations the pallets stay stable during transportation and storage.