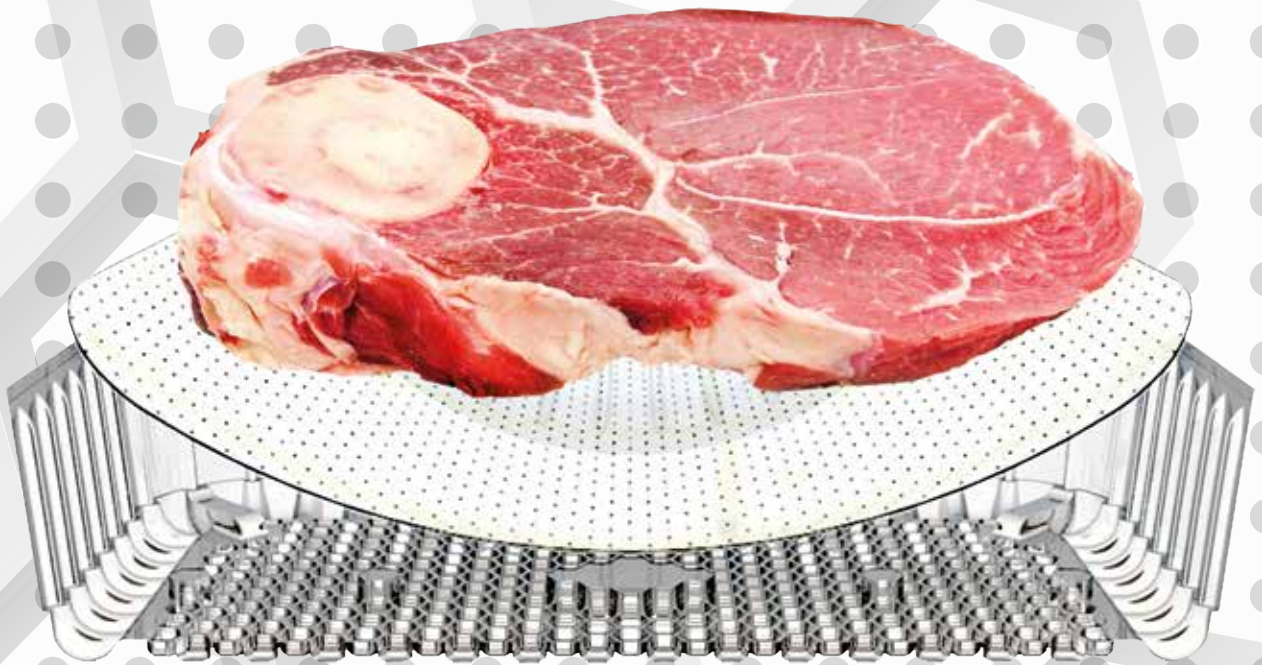




DAMPACK
international bv

➤ A revolutionary new packaging format



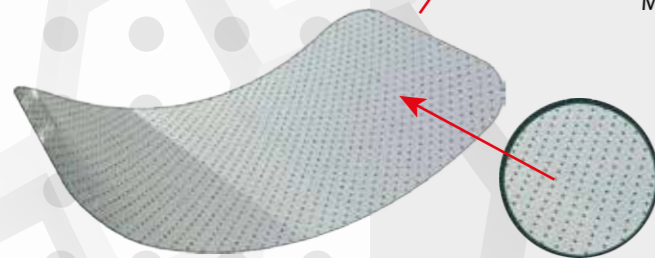
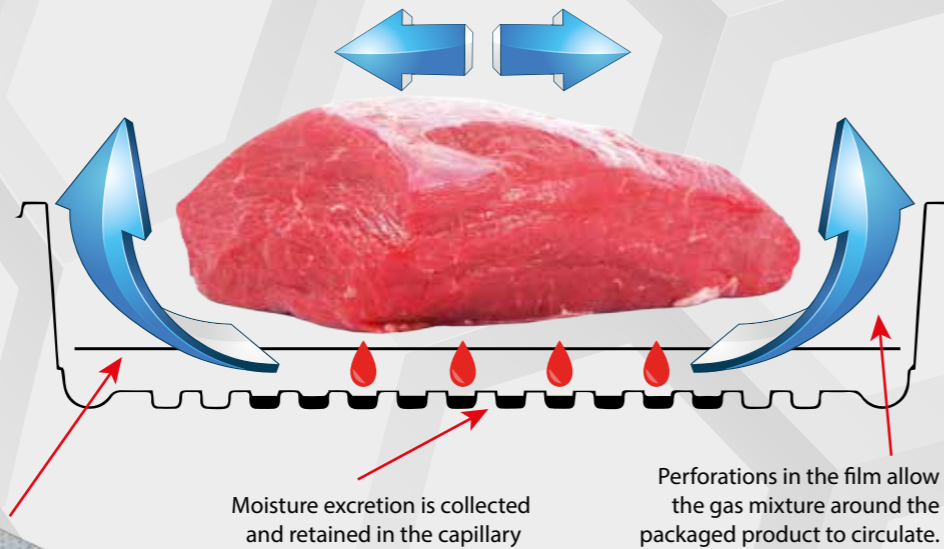
BeeMagicTray® (BMT)

EP patent application EP1 1 172001.7

BeeMagicTray® (BMT)

Advantages (BMT)

- Conforms to European directives
- 100% recyclable
- Lower bacterial count on expiry date
- Less moisture loss
- No base imprint
- Less discolouration
- No traditional absorber
- Quality improvement
- CSR proof



Perforated moisture permeable film

The consumer increasingly demands an environmentally friendly solution. Dampack International has succeeded in developing a new patented innovative tray which meets the packaging guidelines of the EFSA [European Food Safety Authority].

Traditional absorbers are no longer used for our BeeMagicTray for MAP [Modified Atmosphere Packaging], which enables us to issue a DOC [declaration of compliance] for our BeeMagicTray.

The BeeMagic Tray uses a monoperforated film placed above the capillary honeycomb structure base. This structure base is most efficient for moisture absorption. The perforated film ensures less moisture loss since no absorption materials are used which have a suction effect on the packaged product.

Thanks to the perforated film, the gas mixture also comes into direct contact

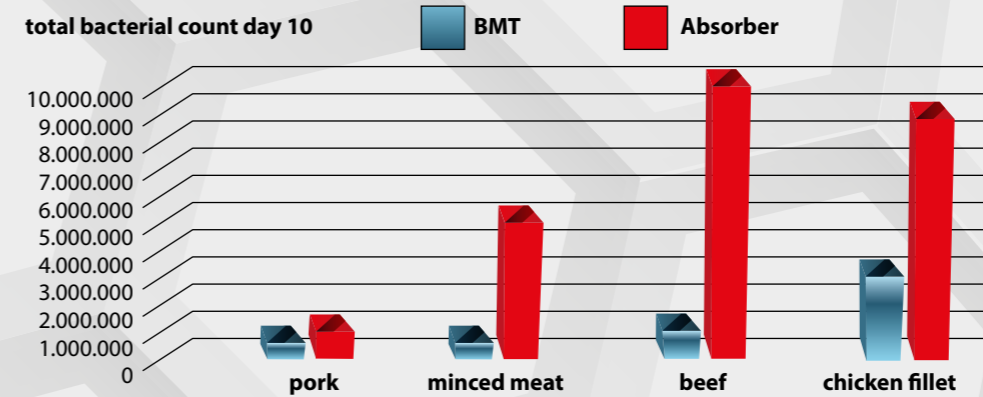
with the underside of, for example the packaged product. This also creates optimal gas distribution, which inhibits the growth of bacteria and has a positive effect on the shelf life, resulting in a considerably better bacterial count on the expiry date. There is also less pigmentation of the packaged product. In addition, through the perforated support film, no imprint of the base structure is visible in the packaged product.

The packaged product is separated from its moisture, resulting in reduced acidification. The entire concept is 100% mono, making it fully recyclable, unlike the tray with absorber which has to be separated independently.

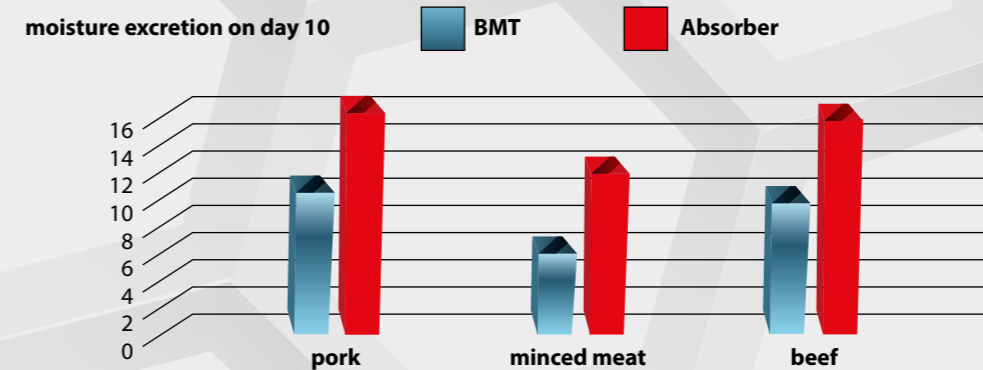
Since the perforated film lifts the product from the base, the used gas mixture also comes into contact with the underside of the product. This increases circulation around the product, resulting in a considerably better bacterial count on the expiry date. The fact that no absorption materials are used which have a suction effect results in less moisture loss.



Quality improvement



Less moisture loss



Attention is required when using absorbent inserts (meat pads)

According to Article 3 of Regulation 1935/2004 of the European Parliament and the Council of 27 October 2004 on materials and articles which come into contact with foodstuffs, point 1b, materials and articles, including active and intelligent materials and articles in normal use or expected use, must not transfer constituents to foodstuffs in quantities which could bring about an unacceptable food composition.

The FAVV found that the use of some absorbent inserts for e.g. meat packaging releases fibres from the cut side of the contact material which end up in the food. This is specifically the case for the type of sheets on a roll, the sides of which are not sealed. This is not in accordance with legislation and therefore cannot be accepted. Also in the EFSA's evaluation of these active materials, it was stated that the mechanical release of fibres must be excluded.

The necessary precautions must therefore be taken to prevent these polymer fibres from ending up in foodstuffs and being consumed.

Source: The Belgian Packaging Institute; Newsletter December 2013



Compliance with food safety legislation

Conforms to the European regulation 1935/2004; [EC]450/2009 GMP and 10/2011 PIM.

The most commonly used absorbers consist of several layers and are filled with cellulose and polyester fibres. Since these absorbers are cut, they have an open structure and leave fibers behind on the meat. Packaging must leave no contamination on the final product. This means that no DOC statement may be issued for such absorbers.

Abstract

Therefore the CEF Panel concluded that the use of the substance acrylic acid, sodium salt, co-polymer with acrylic acid, methyl ester, methacrylic acid, 2 hydroxypropylester, and acrylic acid cross-linked does not raise a safety concern when used as fibres in absorber pads for the packaging of fresh or frozen meat, poultry, fish, fruits and vegetables under conditions under which the absorption capacity of the pads is not exceeded and mechanical release of the fibres from the pads is excluded.

Bron: EFSA Journal 2013; 11(4):3154



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