

# WPO World Packaging Organisation: Packaging, that Saves Food

### WPO WORLD PACKAGING ORGANISATION

## **WPO Vision**

Better Quality Of Life

Through Better Packaging

For More People



# Actions of WPO @ Interpack 2017



Using the appropriate packaging (material) is regarded to be a key element of a set of technologies to reduce food losses and food waste.

First worldwide exhibition of national award winners and WorldStar winners, packaging that Saves Food

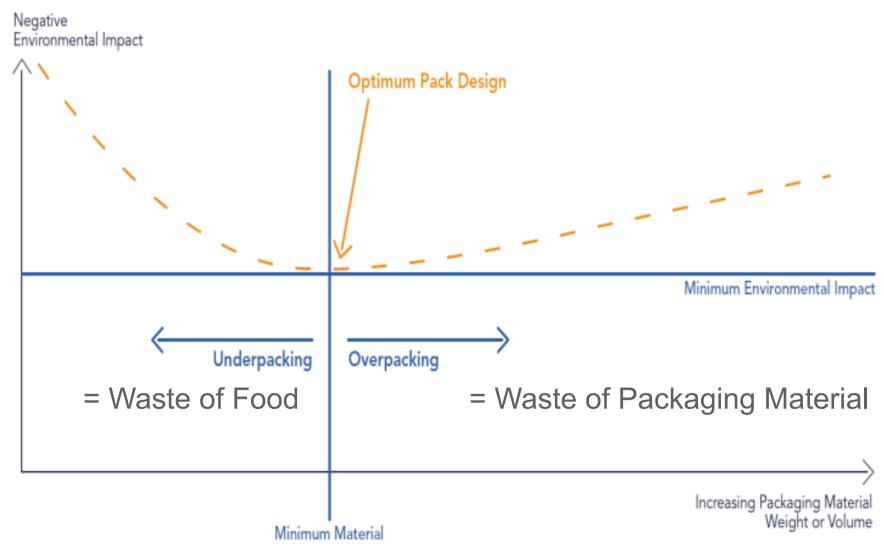


Solutions for a world aware of its resources



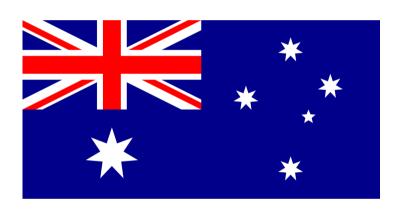
# Underpacking as a Danger















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- Identify the package foil resistance to penetration of pest
- improve the protective function by application of natural compounds to the surface of primary or secondary package
- Develope the new package foil with higher protective function against pests



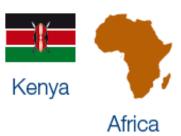












## www.africapack.org





















Dampack International BV, Netherlands – The BeeMagic Trays creates benefits on every level in the chain. It extends shelflife, quality improvement of the packed products, saves foodwaste, 100% recyclable and less material waste, easy to install on existing production lines, Conforms to EU legislation.



Flexomed, Spain—This packaging reduces food losses between 3% and 9%. Absorbing ethylene delays ripening of fresh products. Less than 10% increase in price per bag. The ethylene absorber continues working at the final consumer's place. It is communicated to the consumer on the package



Grupo Sinekis, Mexico – Freshdy is a flexible micro perforated multilayer bag, which keeps hydrated fresh fruit and vegetables for longer. Freshdy bags can save up to 15% food weight loss over a 10 days. Freshdy utilises low cost materials such as PP and BOPP, www. freshdy.com



The only fully biodegradable Isothermic BAG

"Active Cooling" that actually works!

For Free in your local Market!

#### The Good Things

- Isothermal Bag for the conservation of perishable food.
- Keeps the cold chain until the last stage.
- Ideal for short distances (Between half and two hours).
- Low cost, can be absorbed or subsidized by retailers.
- All the materials are completely biodegradable.
- Can be used multiple times.
- After use, can be thrown away without problems, once in the trash or soil it will degrade in powder that can increase soil minerals and nutrients.

#### Smart Materials:

- Internal Bag: PLA Plastic, completely biodegradable and made from lactic acid from sustanaible sources.
- Cooling Agent: Gelified Water (Sodium polyacrylate), not toxic and not polluting. Can help to retain water to increase soil humidity in gardens when the bag is no longer useful.
- Exterior Bag: Stone paper, made from limestone (Calcium Carbonate), doesn't use trees and less water than normal paper, can be degraded and its compostible without environmental damage.
- Printed with ecological Soy Ink.

#### For Free!

Its made from Paper and Bio-plastic, is cheap enough to be included in your purchase of SeaFood, Frozen Food or any other.

#### Very Cool!

The low cost bags are just thin insulators, Friya actually keeps your food frozen with the active cooling cells.

#### You can see the cold

Friya contains 2 different layers. The cooling cells made from bio-plastic, and the exterior bag made of Stone Paper.

#### But, how it works?

 Your local market keeps friya in the freezer or refrigerator until the purchase.



2.- Use it to transport Seafood, Frozen Groseries or any kind of Food.



3.- When your come home, your food its still cold and healthy!









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