## containers in **CPET**

> containers in crystallized polyethylene terephthalate (CPET)







- Containers in PLA
   Containers in APET
   Containers in CA + PLA
   Containers in CELLULOSE (PULP)
   Containers in CA + PET
   Containers in PP
   Containers in CPET
   Containers in ALUMINIUM (ALC/ALbn)



## containers in CPET

## > containers in crystallized polyethylene terephthalate (CPET)

Our containers in CPET (crystallized polyethylene terephthalate) are used mainly for reheating ready meals.

The trays in CPET are suitable for packing food products that require to be reheated in traditional ovens or microwave ovens. The CPET trays are thermo-sealable and are a paramount element of the COMPAC SYSTEM together with the tray sealers and the sealing film reels.

The CPET trays are suitable for packing food in modified atmosphere (MAP).

The trays are available in white and black.

## Technical properties of our containers $(\mathbb{R}^n)$

- suitable for hot-filling or pasteurisation;
- excellent resistance to aggressive chemical agents, to organic and inorganic substances (including oil, fat, etc;) and an excellent physiological behaviour (odourless, flavourless);
- · high elasticity which make them safe from breakage during handling and transport;
- · high barrier to food grade gases;
- suitable for reheating in microwave ovens or traditional ovens up to +180° C for 30 minutes;
- suitable for cooking by the consumer only if subsequent to the heat-sealing of the package with READY TO COOK food in a microwave ovens or traditional ovens up to + 180 °C for 30 minutes;
- suitable for frozen food down to a minimum temperature of -40° C.
- can go straight away from freezer to oven.

To identify and facilitate material selective separation, our containers in CPET are marked with the following logo: 🙈 They belong to the Compac line Rline

When collected, the containers can be recycled or incinerated.









DB50L 900/560m



D38M 1500ml

| Item  | Series | LxBxH /        | \_ml_/    | Pack<br>X<br>Pieces |     |     | H   |    |
|-------|--------|----------------|-----------|---------------------|-----|-----|-----|----|
| D45P  | P2     | 120 x 136 x 45 | 500       | 4 x 70              | 400 | 300 | 260 | 24 |
| D65P  | P2     | 120 x 136 x 65 | 750       | 4 x 60              | 400 | 300 | 260 | 24 |
| D38G  | G      | 190 x 136 x 38 | 750       | 4 x 75              | 400 | 400 | 290 | 18 |
| D50G  | G      | 190 x 136 x 50 | 1000      | 4 x 75              | 400 | 400 | 290 | 18 |
| DT50G | G      | 190 x 136 x 50 | 400 / 400 | 4 x 75              | 400 | 400 | 290 | 18 |
| D70G  | G      | 190 x 136 x 70 | 1250      | 4 x 60              | 400 | 400 | 290 | 18 |
| D38L  | L      | 230 x 190 x 38 | 1200      | 2 x 75              | 400 | 400 | 290 | 18 |
| D50L  | L      | 230 x 190 x 50 | 1600      | 2 x 75              | 400 | 400 | 290 | 18 |
| DB50L | L      | 230 x 190 x 50 | 900 / 560 | 2 x 75              | 400 | 400 | 290 | 18 |
| D38M  | М      | 260 x 190 x 38 | 1500      | 2 x 75              | 400 | 400 | 290 | 18 |
| D50M  | М      | 260 x 190 x 50 | 2000      | 2 x 75              | 400 | 400 | 290 | 18 |

All technical data does not have scientific value and are reported only for the purpose technical / application of the product.

Technological suitability: the product must always be verified by the user as regards the technological suitability referring to the production process, the packaging environment and the food to be packaged

42024 Castelnovo di Sotto - RE - Italy Tel. +39 0522.688.509

CERTIFIED BY DNV GI

