



# BOLFRESH

**SHRINK FILMS**  
FOR  
**FRUITS & VEGETABLES**

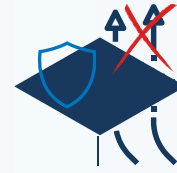
Bolloré Packaging offers a complete range of shrink films, **Bolfresh**®, for product **protection** and **added value on shelves** for **fruits** and **vegetables**:

Whole or cut products  
In trays or per unit





Product enhancement  
(Quality optics, anti-fog, transparency, high shrinkage level)



Controlled breathing  
films



Meets the packaging  
requirements in retail units  
for industry and catering



Protect the product  
and prevent from  
contamination risks

**BOLFRESH**



Reinforced sealing  
properties and high  
puncture resistance



High speed  
overwrapping



Meeting the needs  
of extended shelf life  
for consumers and  
meat processors

## Basics of the respiration rate of fresh produce:

Produce **shelf life** is **linked to the respiration rate**

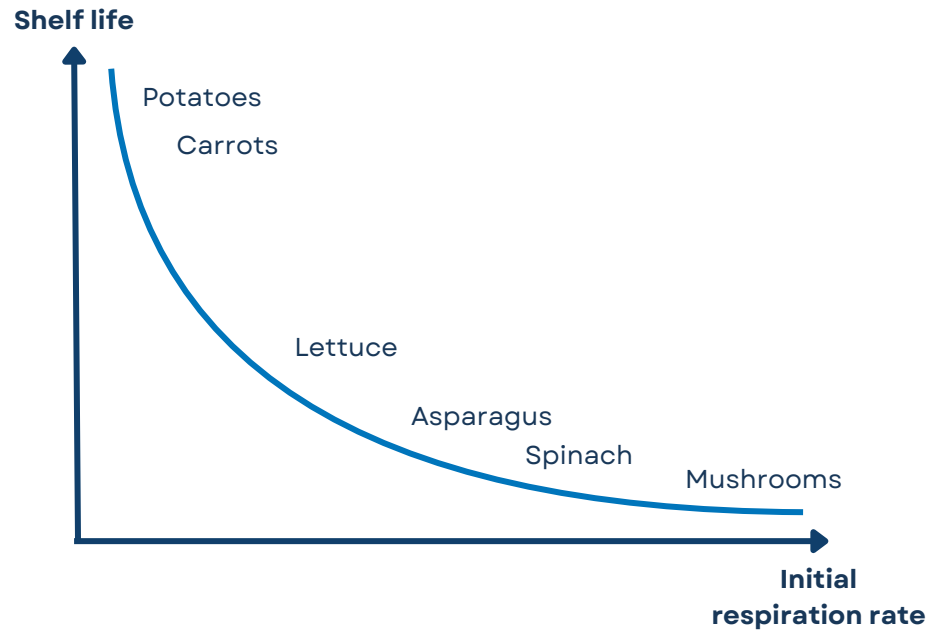


**The higher the respiration rate, the shorter the shelf life**

**Temperature** also **affects the respiratory intensity** of the product:



**The lower the temperature, the longer the shelf life because of a decrease of the respiration rate**



# Reducing <sup>the</sup> respiration rate

of fresh produce

In aerobic conditions, the respiration rate of the fresh produce follows the glucose degradation reaction:



Using a packaging film with an **optimized permeability** to water vapor and oxygen

Allows to **adjust the levels** of **oxygen**, **carbon dioxide** and **water vapor** inside the package



Increased shelf life



Limited dehydration








Reduced microbiological alteration



# Why choose **BOLFRESH** films?



## FOR QUALITY REASONS:

-  Physical protection of the product
-  Hygiene guaranteed, less contamination
-  Extended shelf life
-  Excellent optics for attractive shelf presentation
-  Assured traceability

## FOR COMMERCIAL REASONS:

-  Enhance the value of products
-  Creation of extra product references
-  Brand positioning
-  Volume overselling (Multipack instead of bulk)
-  Simplifies restocking for exotic products and products with a low turnover
-  Overwrapping enables price/weight labelling



# Saving food

**50%** of fresh produce is spoiled before consumption because of their **worn-out appearance**. Improving quality helps towards reducing food loss and waste

Adequate packaging with **Bolfresh® 11µm** ultrathin film has already demonstrated outstanding results:

## UNPACKED

Day 1:



Day 10:



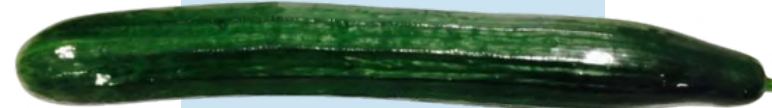
Loss of firmness

Wilted ends

Occurrence of stains

## SHRINKWRAPPED

Day 1:



Day 10:



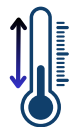
Firm texture

Shiny appearance

Extended lifetime

# Antifog films

## **BOLFRESH® BFF & BFF-RI** Anti-fog polyolefin film



Ideal for the enhancement of products subjected to **large temperature variations**



High performance anti-fog properties



**Recyclable and available in -Ri version based on post-industrial recycled material**

## **LIDTEC® LB 500** Breathable Lidding Shrink Film *For tray with PE sealant*



High permeability to oxygen  
Anti-fog properties



High shrink level and elasticity  
Suited for trays containing protruding products



# High breathability films

## BOLFRESH® BFP - BXP - BYP

Films showing high shrink properties for the packaging of **round-shaped products** and **optimized gas transmission** properties for fruit and vegetable wrap.

Its **microperforation** ensures optimum gaseous exchanges.

An excellent machinability helps you mastering packaging costs.



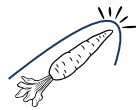
Perforation	P14	P68	P888	P889
Pattern				
Number of holes /dm <sup>2</sup>	25	54	2 000	2 000
Diameter of holes in µm (+/- 200 µm)	650	1 000	500	700
Water vapour permeability 38°C, 100% RH (g/m <sup>2</sup> /24h)	330	700	3 000	4 000

# “Second skin” shrink film

**BOLFRESH® BSP** “Second skin” shrink film suitable for cold



Outstanding resistance to low temperatures



High shrinkage properties

“second skin” film suitable for irregular shapes



To the **Bolfresh**® outstanding performance can be added **Bolloré's**  
**secured** manufacturing and **quality** standards



### CERTIFICATIONS

Bolloré films manufacturing site is certified to both **ISO 22000** and **BRC** (British Retail Consortium).



### TRACEABILITY

In compliance with regulation 1935/2004/CE, Bolloré ensures the traceability of materials and articles at all stages, from production to shipment.



### FOOD CONTACT APPLIANCE

Bolloré films are allowed for food contact; they are made with ingredients complying with European regulations.



For your **printed film** projects

→ contact us



# BOLLORE

INNOVATIVE THIN FILMS

Founded in 1822, the Bolloré Group is one of the world's 500 largest companies. He now holds strong positions in **communication, energy** and **industry**.

The **Innovative Thin Films** division is one of the world leaders in the ultra-thin shrink film sector.

The **Bolfresh**® range is available on 5 continents and is represented by a committed team and a wide network of partners to guarantee you the best service.



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